



# Caprese Inspired Mozzarella and Tomato Salad with Serrano Ham, Pine Nuts and Fresh Pesto

5A

Lunch 5 Minutes



Cider Vinegar



Medium Tomato



Mozzarella



Serrano Ham



Pine Nuts



Premium Baby Leaf Mix



Fresh Pesto

**Pantry Items**

Salt, Pepper, Sugar, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Bowl, kitchen paper and frying pan.

## Ingredients

Ingredients	Quantity
Cider Vinegar <b>14)</b>	1 sachet
Medium Tomato	1
Mozzarella** <b>7)</b>	1 ball
Serrano Ham**	2 slices
Pine Nuts	1 sachet
Premium Baby Leaf Mix**	50g
Fresh Pesto** <b>7)</b>	32g

Pantry	Quantity
Sugar for the Dressing*	½ tsp
Olive Oil for the Dressing*	1 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving 385g	Per 100g 100g
Energy (kJ/kcal)	3255 /778	846 /202
Fat (g)	61.9	16.1
Sat. Fat (g)	24.9	6.5
Carbohydrate (g)	11.4	3.0
Sugars (g)	8.27	2.1
Protein (g)	42.2	11.0
Salt (g)	3.48	0.9

Nutrition for uncooked ingredients based on 1 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

### 7) Milk **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Quick Prep

- In a large bowl, mix together the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with a pinch of **salt** and **pepper**.
- Cut the **tomato** into 1cm pieces and add it to the **dressing**.
- Drain and tear the **mozzarella**. Pat dry with kitchen paper.
- Tear the **Serrano ham** into bite-sized pieces.

## Toast the Pine Nuts

- If you'd prefer **toasted pine nuts**, heat a frying pan on medium heat (no oil).
- Once hot, add the **pine nuts** and dry-fry, stirring regularly, until lightly toasted, 2-3 mins. **TIP:** Watch them like a hawk as they can burn easily.
- Remove from the heat.

## Assemble your Salad

- Add the **mozzarella**, **baby leaf mix** and **Serrano ham** to the **tomato** bowl. Toss together, then transfer to your serving bowl. **TIP:** If you're eating later, pop the tomatoes and dressing into a separate container from everything else, then toss together and garnish when you're ready to eat.
- Spoon over the **pesto**.
- Scatter over the **pine nuts** to finish.

Enjoy!