

Tuna, Avocado and Baby Leaf Salad



with Pesto Dressing and Pumpkin Seeds

Lunch 5 Minutes • 2 of your 5 a day



Sugar Snap Peas





Basil Flavoured Tuna

Before you start

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

Cooking tools

Cutting board, knife and bowl. Ingredients

	Quantity	
Avocado	1	
Sugar Snap Peas**	80g	
Baby Leaves**	50g	
Pesto Dressing 7)	1 sachet	
Pumpkin Seeds	15g	
Basil Flavoured Tuna 4)	1 tin	
*Not Included **Store in the Fridge		

Nutrition

	Per serving	Per 100g
for uncooked ingredient	405g	100g
Energy (kJ/kcal)	2711/648	669/160
Fat (g)	53.5	13.2
Sat. Fat (g)	9.7	2.4
Carbohydrate (g)	10.6	2.6
Sugars (g)	4.2	1.0
Protein (g)	31.4	7.8
Salt (g)	1.63	0.40

Nutrition for uncooked ingredients based on 1 person recipe.

Allergens

4) Fish 7) Milk

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.



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Get Prepped

a) Halve the avocado and remove the stone.

b) Cut the avocado into slices (while still in its skin), then use a spoon to scoop out the flesh.

c) Halve the sugar snap peas lengthways.

Dress the Salad

a) Pop the avocado, sugar snaps and baby leaf mix into your serving bowl or container.

b) Add the pesto dressing and half the pumpkin seeds.

c) Mix well to coat everything in the dressing. TIP: If making ahead, don't dress the salad just yet - keep the dressing to pour over just before eating.

Finish and Serve a) Top with the tuna and remaining pumpkins seeds.

Enjoy!