

Bruschetta Salad

Bruschetta salad? Oh yes we did. This gem has all the flavors of a bruschetta appetizer tossed with healthy veggies for a delicious side or light meal. Fresh mozzarella, mescaline lettuce, yellow tomatoes, toasty croutons all tossed with a basil vinaigrette. Yum!

10 *Minutes to the Table*

10 *Minutes Hands On*

1 Whisks *Super Easy*

Getting Organized

EQUIPMENT

Large Mixing Bowl
Baking Sheet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Lettuce
Tomatoes
Fresh Mozzarella
Basil Vinaigrette
Toasted Hazelnuts
Rolls

Good to Know

If you ordered the **Carb Conscious version**, we sent you cauliflower and cheese to form cauliflower "croutons" instead of the rolls, reducing the **carbs per serving to 22g**. In step 2. form the cauliflower and cheese mix into two separate rectangles about 4" by 5". Bake until the cheese get bubbly and brown, about 8 to 10 minutes. Remove from the oven and use on top of salad prior to adding the hazelnuts in step 4.

Make Ahead Tip: Toast the croutons in advance and toss the salad at work for a delicious, easy lunch.

Health snapshot per serving – 605 Calories, 17g Protein, 35g Carbs, 47g Fat, 18 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Mesculin Salad Mix, Rolls, Fresh Mozzarella, Grape Tomato, Red Onion, Garlic, Crushed Red pepper, Basil, Red Wine Vinegar.

meez meals

1. Getting Organized

Preheat oven to 400 degrees. Drain the extra liquid from the fresh mozzarella from the bag. Combine ¼ cup olive oil and the **Basil Vinaigrette** in a small bowl and mix well.

2. Prepare the Croutons

Cut the **Rolls** into ½" cubes and place on a baking sheet. Drizzle with olive oil, and lightly salt and pepper. Bake until the croutons brown, about 8 to 10 minutes.

3. Toss the Veggies and Dressing

Combine the **Lettuce, Tomatoes, Fresh Mozzarella**, and croutons in a large mixing bowl. Drizzle half the Basil Vinaigrette and toss well. Add additional Basil Vinaigrette as desired after tasting.

4. Finish and serve

Top with the **Toasted Hazelnuts** and enjoy!

Instructions for two servings.

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