

## 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  
Baguettes

### Good to Know

If you ordered the **Carb Conscious version**, we sent you cauliflower and cheese to form cauliflower "croutons" instead of the baguette, 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, Baguette, Fresh Mozzarella, Grape Tomato, Red Onion, Garlic, Crushed Red pepper, Basil, Red Wine Vinegar.

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### 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 Baguette Croutons**

Cut the **Baguettes** 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 **Baguette 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.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**