



Bocconcini and Fig Flatbread

with Caramelized Onions and Arugula Salad

Veggie

25 Minutes



Bocconcini Cheese



Flatbread



Red Onion



Arugula and Spinach Mix



Fig Jam



Balsamic Glaze



Parmesan Cheese, grated



Marinara Sauce



Garlic Salt



Baby Tomatoes

HELLO ARUGULA AND SPINACH MIX

The best of both worlds, sweet spinach and peppery arugula!

Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Flatbread	2	4
Red Onion	113 g	226 g
Arugula and Spinach Mix	56 g	113 g
Fig Jam	4 tbsp	8 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Marinara Sauce	½ cup	1 cup
Garlic Salt	1 tsp	2 tsp
Baby Tomatoes	113 g	227 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Halve **tomatoes**. Peel, then cut **onion** into ½-inch pieces. Drain, then pat **bocconcini** dry with paper towels. Cut or tear into bite-sized pieces, then season with **salt** and **pepper**.



Make salad

While **flatbreads** bake, add **remaining balsamic glaze**, **remaining garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **pepper**, then whisk to combine. Add **tomatoes** and **arugula and spinach mix**, then toss to combine.



Caramelize onions

Heat a large non-stick pan over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **half the balsamic glaze** and **half the garlic salt**. Cook, stirring occasionally, until dark golden-brown, 4-6 min. Remove pan from heat, then stir in **fig jam**.



Finish and serve

Cut **flatbreads** into slices. Divide **flatbreads** and **salad** between plates.

Dinner Solved!



Make flatbreads

Arrange **flatbreads** on a baking sheet. Toast in the **middle** of the oven, until golden-brown, 3-4 min. Flip **flatbreads**, then top with **marinara sauce**, dollops of the **caramelized onion-fig mixture** and **bocconcini**. Sprinkle with **Parmesan**. Bake **assembled flatbreads** in the **middle** of the oven, until **cheese** is melted and **toppings** are heated through, 3-4 min. (**NOTE:** For 4 ppl, use two baking sheets and toast, then bake in the middle and top of the oven.)