



Bruschetta Bocconcini Bowl

with Crispy Garlic Croutons

Veggie

30 Minutes



Israeli Couscous



Baby Heirloom Tomatoes



Garlic Salt



Balsamic Glaze



Roasted Red Peppers



Arugula and Spinach Mix



Bocconcini Cheese



Parsley



Vegetable Broth Concentrate



Ciabatta Bun

HELLO BOCCONCINI

Miniature soft mozzarella balls!

Start here

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

Bust Out

Baking sheet, medium bowl, measuring spoons, colander, medium pot, measuring cups, whisk, paper towels

Ingredients

	2 Person	4 Person
Israeli Couscous	¾ cup	1 ½ cup
Baby Heirloom Tomatoes	113 g	227 g
Garlic Salt	½ tsp	1 tsp
Balsamic Glaze	1 tbsp	2 tbsp
Roasted Red Peppers	170 ml	340 ml
Arugula and Spinach Mix	56 g	113 g
Bocconcini Cheese	100 g	200 g
Parsley	7 g	14 g
Vegetable Broth Concentrate	1	2
Ciabatta Bun	1	2
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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Cook couscous

Heat a medium pot over medium-high heat. Add **1 ½ cups water** (dbl for 4 ppl) and **broth concentrate**. Bring to a boil over high heat. Add **couscous** to the pot with the **boiling water**. Cook, uncovered, stirring occasionally, until tender, 6-8 min. Drain and rinse under **cold water**. Return to pot, off heat, then toss with **1 tbsp oil** (dbl for 4 ppl).



Make salad

Whisk together **2 tbsp oil** and **½ tbsp balsamic glaze** (dbl both for 4 ppl) in a medium bowl. Add the **tomatoes** and **peppers**. Toss to combine. Season with **salt** and **pepper**. Set aside.



Make croutons

While the **couscous** cooks, cut or tear the **ciabatta** into ½-inch pieces. Toss with **1 tbsp oil** and **¼ tsp garlic salt** (dbl both for 4 ppl) on a baking sheet. Season with **pepper**. Toast, in the **middle** of the oven, tossing once halfway through, until golden, 4-5 min.



Finish couscous

Add **half the parsley** to the pot with the **couscous**, then season with **salt** and **pepper**. Toss to combine.



Prep

While **croutons** toast, pat the **peppers** dry with paper towels, then cut into ½-inch pieces. Roughly chop the **arugula** and **spinach mix**. Roughly chop the **parsley**. Halve the **tomatoes**. Halve the **bocconcini**. Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.



Finish and serve

Divide the **couscous** between bowls. Top with the **arugula** and **spinach mix**, then the **tomato-pepper salad**, **croutons** and **bocconcini**. Drizzle with **½ tbsp balsamic glaze** (dbl for 4 ppl). Sprinkle **remaining parsley** over top.

Dinner Solved!