



Bruschetta Bocconcini Bowls

with Crispy Garlic Croutons

Veggie 30 Minutes



Israeli Couscous



Baby Tomatoes



Garlic Salt



Balsamic Glaze



Roasted Red Peppers



Baby Spinach



Bocconcini Cheese



Parsley



Vegetable Broth Concentrate



Ciabatta Roll

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, strainer, medium pot, measuring cups, whisk, measuring spoons

Ingredients

	2 Person	4 Person
Israeli Couscous	¾ cup	1 ½ cups
Baby Tomatoes	113 g	227 g
Garlic Salt	½ tsp	1 tsp
Balsamic Glaze	1 tbsp	2 tbsp
Roasted Red Peppers	170 ml	340 ml
Baby Spinach	56 g	113 g
Bocconcini Cheese	100 g	200 g
Parsley	7 g	7 g
Vegetable Broth Concentrate	1	2
Ciabatta Roll	1	2
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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

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



Make salad

Whisk together **2 tbsp oil** and **½ tsp balsamic glaze** (dbl both for 4 ppl) in a medium bowl. Add **tomatoes** and **peppers**. Season with **salt** and **pepper**, then toss to combine.



Make croutons

While **couscous** cooks, cut **ciabatta** into ½-inch pieces. Add **ciabatta pieces**, **1 tbsp oil** and **¼ tsp garlic salt** (dbl both for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat. 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 **couscous**, then season with **salt** and **pepper**. Toss to combine.



Prep

While **croutons** toast, drain **roasted red peppers**, then cut into ½-inch pieces. Roughly chop **spinach**. Roughly chop **parsley**. Halve **tomatoes**. Cut or tear **bocconcini** in half, then season with **¼ tsp garlic salt** (dbl for 4 ppl).



Finish and serve

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

Dinner Solved!