



Bruschetta Bocconcini Bowls

with Crispy Garlic Croutons

Veggie

30 Minutes



Orzo



Baby Tomatoes



Garlic Salt



Balsamic Glaze



Roasted Red Peppers



Baby Spinach



Bocconcini Cheese



Parsley



Ciabatta Roll

HELLO BOCCONCINI

These 'little bites' of mini mozzarella are creamy and delicious!

Start here

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

Bust out

Baking sheet, medium bowl, measuring spoons, strainer, large pot, measuring cups, whisk

Ingredients

	2 Person	4 Person
Orzo	170 g	340 g
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
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.

Contact

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Cook orzo

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



Make tomato-pepper salad

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



Make croutons

While **orzo** cooks, cut **ciabatta** into ½-inch pieces. Add **ciabatta**, **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 orzo

Add **half the parsley** to the pot with **orzo**. Season with **salt** and **pepper**, then 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 **orzo** 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!