



# Caprese-Inspired Flatbreads

with Fresh Salad

Veggie

Quick

25 Minutes



Flatbreads



Bocconcini Cheese



Baby Tomatoes



Basil Pesto



Italian Seasoning



Balsamic Glaze



Arugula and Spinach Mix



Lemon



Garlic, cloves



Mini Cucumber



Chives

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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Baking sheet, measuring spoons, zester, large bowl, parchment paper, whisk

## Ingredients

	2 Person	4 Person
Flatbreads	2	4
Bocconcini Cheese	100 g	200 g
Baby Tomatoes	113 g	227 g
Basil Pesto	¼ cup	½ cup
Italian Seasoning	½ tbsp	1 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Arugula and Spinach Mix	113 g	226 g
Lemon	1	2
Garlic, cloves	1	2
Mini Cucumber	66 g	132 g
Chives	7 g	7 g
Sugar*	1 tsp	2 tsp
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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## Prep

- Halve **tomatoes**.
- Slice **cucumber** into ¼-inch rounds.
- Thinly slice **chives**.
- Zest, then juice **lemon**.
- Peel, then mince or grate **garlic**.
- Tear **bocconcini** into small pieces.
- Add **half the Italian Seasoning** (use all for 4 ppl), **bocconcini, garlic, lemon zest, tomatoes, half the lemon juice** and **½ tbsp (1 tbsp) oil** to a large bowl. Season with **salt and pepper**, then toss to combine.



## Make salad

- When **flatbreads** are almost done, whisk together **half the balsamic glaze, 1 tbsp (2 tbsp) lemon juice, 1 tsp (2 tsp) sugar** and **½ tbsp (1 tbsp) oil** in the same large bowl (from step 1).
- Add **arugula and spinach mix** and **cucumber**. Season with **salt and pepper**, then toss to combine.



## Assemble flatbreads

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **pesto** over **flatbreads**, then scatter **bocconcini mixture** over top.
- Sprinkle with **half the chives**.



## Finish and serve

- Cut **flatbreads** into pieces.
- Divide **salad** and **flatbreads** between plates.
- Drizzle **remaining balsamic glaze** over **flatbreads**.
- Sprinkle **remaining chives** over top.

## Dinner Solved!



## Bake flatbreads

- Bake **flatbreads** in the **middle** of the oven until golden-brown and crisp, 7-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)