



Creamy Stracciatella Cheese & Tomato Sandwich with Roasted Potato Wedges

VEGGIE 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received. Thank you for your understanding & happy cooking!



Stracciatella



Balsamic Glaze



Roma Tomato



Garlic



Yellow Potato



Italian Seasoning



Mozzarella Cheese, shredded



Ciabatta Bun



Green Olives



Basil

HELLO STRACCIATELLA

This soft and creamy fresh cheese is burrata's delicious center.

START HERE

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

Garlic Guide for Step 3 (dbl each for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust Out

Baking Sheet, Garlic Press, Measuring Spoons, Parchment Paper, Silicone Brush, Slotted Spoon, 2 Small Bowls

Ingredients

	2 Person	4 Person
Stracciatella	100 g	200 g
Basil	7 g	14 g
Balsamic Glaze	2 tbsp	4 tbsp
Roma Tomato	240 g	480 g
Garlic	6 g	12 g
Yellow Potato	300 g	600 g
Italian Seasoning	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	½ cup	1 cup
Ciabatta Bun	2	4
Green Olives	30 g	60 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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1. PREP

Cut **potatoes** into ¼-inch thick wedges. Thinly slice **basil leaves**. Cut **tomatoes** into ¼-inch pieces. Roughly chop **olives**. Peel, then mince or grate **garlic**.



4. TOAST BUNS

Mix **remaining garlic** and **1 tbsp oil** (dbl for 4 ppl) in another small bowl. Halve **buns**, then brush cut-side with **garlic oil**. On another baking sheet, arrange **buns** cut-side up. Toast in **top** of oven, until golden-brown, 5-6 min. (**TIP:** Keep an eye on your buns so that it does not burn!)



2. ROAST POTATOES

Toss **potatoes** and **half the Italian seasoning** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



5. ASSEMBLE & BAKE SANDWICH

When **buns** are toasted, using a slotted spoon, divide **tomato mixture** between **buns**. (**NOTE:** Keep any liquid from the small bowl. We'll use it in Step 6!) Top with **stracciatella**. Sprinkle over **remaining Italian seasoning**. Season with **salt** and **pepper**. Sprinkle over **mozzarella**. Bake in **middle** of oven, until **cheeses** melt, 7-8 min.



3. MAKE TOMATO TOPPING

While **potatoes** roast, mix **tomatoes, olives, balsamic glaze, half the basil** and **¼ tsp garlic** (dbl for 4 ppl) in a small bowl. (**NOTE:** Reference Garlic Guide.) Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Divide **tomato stracciatella sandwiches** between plates. Drizzle with any **remaining liquid** from the bowl. Sprinkle over **remaining basil**. Serve **potato wedges** on the side.

Dinner Solved!