



# Garlic Bocconcini Bites

with Balsamic-Dressed Salad and Garlic Bread

Veggie

30 Minutes



Bocconcini Cheese



Italian Breadcrumbs



Ciabatta Roll



Baby Tomatoes



Spring Mix



Garlic Puree



Balsamic Glaze



Sweet Bell Pepper



Pine Nuts



Balsamic Vinegar

## 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, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Ciabatta Roll	2	4
Baby Tomatoes	113 g	227 g
Spring Mix	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Pine Nuts	28 g	56 g
Balsamic Vinegar	1 tbsp	2 tbsp
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**.
- Core, then cut **pepper** into ½-inch pieces.
- Cut **bocconcini** in half, then pat dry with paper towels. Season with **salt** and **pepper**.



## Coat bocconcini

- Add **bocconcini** and **remaining garlic puree** to a medium bowl. Toss to coat.
- Heat the same pan (from step 2) over medium.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **breadcrumbs**. Cook, stirring constantly, until golden, 2-3 min.
- Remove the pan from heat, then add **bocconcini**.
- Shake the pan and toss **bocconcini** to coat.



## Toast pine nuts

- Heat a large non-stick pan over medium heat.
- When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer **pine nuts** to a plate.



## Make salad

- Add **vinegar**, **half the balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **tomatoes**, **spring mix** and **peppers**, then toss to combine.



## Toast garlic bread

- Halve **ciabatta**. Arrange on an unlined baking sheet, cut-side up.
- Combine **half the garlic puree** and **2 tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Spread **garlic oil** on **ciabatta**.
- Toast in the **middle** of the oven until golden-brown, 3-5 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)



## Finish and serve

- Divide **salad** between plates. Top with **bocconcini** and **pine nuts**.
- Drizzle **remaining balsamic glaze** over top.
- Serve **garlic bread** alongside.

## Dinner Solved!