



# Marinated Bocconcini and Roasted Vegetable Salad with Croutons and Balsamic Dressing

Veggie

30 Minutes



Bocconcini Cheese



Croutons



Sweet Bell Pepper



Arugula and Spinach Mix



Baby Tomatoes



Red Onion



Mixed Olives



Balsamic Glaze



Balsamic Vinegar



Garlic Salt



Italian Seasoning

## HELLO BOCCONCINI

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

## Start here

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

## Bust out

Baking sheet, measuring spoons, large bowl, whisk

## Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Croutons	28 g	56 g
Sweet Bell Pepper	160 g	320 g
Arugula and Spinach Mix	113 g	227 g
Baby Tomatoes	113 g	227 g
Red Onion	113 g	226 g
Mixed Olives	30 g	60 g
Balsamic Glaze	2 tbsp	4 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Italian Seasoning	½ tbsp	1 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 veggies

- Core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **onion** into ¼-inch slices.



## Finish prep

- Meanwhile, cut or tear **bocconcini** in half, then season with **remaining garlic salt**.
- Halve **tomatoes**.
- Drain, then halve **olives**.



## Season veggies

- Add **peppers, onions, half the Italian Seasoning** (use all for 4 ppl) and **½ tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper** and **half the garlic salt**, then toss to combine.



## Make dressing

- Add **vinegar, ½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) to a large bowl. (**TIP:** We love using extra virgin olive oil in dressings!) Season with **salt** and **pepper**, then whisk to combine.
- Add **bocconcini** to the **dressing**, then toss to combine.



## Roast veggies

- Roast in the **middle** of the oven, stirring halfway through, until tender, 14-15 min.
- When done, drizzle **half the balsamic glaze** over top, then toss to combine. Set aside to cool, 5-10 min.



## Finish and serve

- Add **roasted veggies** and **arugula and spinach mix** to the bowl with **dressing and marinated bocconcini**.
- Divide **salad** between plates. Top with **croutons, olives** and **tomatoes**.
- Drizzle **remaining balsamic glaze** over top.

## Dinner Solved!