



# Mushroom Tart

with Marinated Bocconcini and Fresh Salad

Veggie 35 Minutes



Puff Pastry



Mushrooms



Yellow Onion



Garlic, cloves



Thyme



Bocconcini Cheese



Baby Spinach



Baby Tomatoes



Balsamic Vinegar



Vegetable Broth Concentrate



All-Purpose Flour

## 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, measuring spoons, large bowl, parchment paper, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Puff Pastry	340 g	680 g
Mushrooms	227 g	454 g
Yellow Onion	113 g	226 g
Garlic, cloves	3	6
Thyme	7 g	7 g
Bocconcini Cheese	100 g	200 g
Baby Spinach	113 g	227 g
Baby Tomatoes	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 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.*

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## Bake tart shell and prep

Unroll **pastry**, discarding the wax paper, then place on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.) Using a small knife, score a ½-inch border around **pastry**. (**NOTE:** Make sure not to cut all the way through!) Using a fork, poke centre of **tart** all over, avoiding the border. Bake **tart** in the **middle** of the oven, rotating halfway through, until **pastry** is golden-brown and cooked through, 18-22 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven.) While **pastry** bakes, thinly slice **mushrooms**. Peel, then cut **onion** into ¼-inch pieces. Peel, then mince or grate **garlic**. Strip **thyme leaves** from stems, then finely chop. Roughly chop **half the spinach**. Halve **tomatoes**.



## Assemble tart

When **filling** is done, add **chopped spinach** to the pan with **filling**. Stir until wilted, 1 min. Set broiler to high. Spoon **filling** over **pastry** in an even layer, avoiding the border, then top with **bocconcini**. Broil in the **middle** of the oven until **bocconcini** melts, 2-4 min.



## Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions, garlic, mushrooms, half the thyme** and **half the vinegar**. Season with **salt** and **pepper**. Cook, stirring often, until **mushrooms** have softened and **liquid** is absorbed, 8-10 min. Sprinkle **flour** over **mushrooms** and cook, stirring often, until golden-brown, 1-2 min. Add **broth concentrate** and **⅓ cup water** (dbl for 4 ppl). Cook until **filling** thickens slightly, 1-2 min.



## Make salad

While **bocconcini** melts, add **remaining vinegar, ½ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) to the same large bowl (from step 3). Add **tomatoes** and **remaining spinach**. Season with **salt** and **pepper**, then toss to combine.



## Marinate bocconcini

While **mushrooms** cook, rip or tear **bocconcini** into a large bowl. Add **remaining thyme, ¼ tsp salt** and **½ tbsp oil** (dbl both for 4 ppl). Season with **pepper**, then toss to combine.



## Finish and serve

Transfer **tart** to a clean cutting board to cool, 2-3 min. Cut into quarters. Divide **tart** and **salad** between plates.

## Dinner Solved!