



Open-Faced Bruschetta and Bocconcini Sandwiches with Roasted Potato Wedges

Veggie

35 Minutes



Bocconcini Cheese



Basil



Balsamic Glaze



Roma Tomato



Garlic, cloves



Russet Potato



Italian Seasoning



Ciabatta Roll



Mixed Olives

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

2 Baking sheets, medium bowl, measuring spoons, silicone brush, small bowl

Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Basil	7 g	14 g
Balsamic Glaze	2 tbsp	4 tbsp
Roma Tomato	240 g	480 g
Garlic, cloves	2	4
Russet Potato	460 g	920 g
Italian Seasoning	1 tbsp	2 tbsp
Ciabatta Roll	2	4
Mixed Olives	30 g	60 g
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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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **½ tsp Italian Seasoning** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with ½ tsp Italian Seasoning and 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Assemble and bake sandwiches

- Top **each ciabatta half** with **bruschetta**.
- Top **bruschetta** with **bocconcini**.
- Bake in **top** of oven until **bocconcini** melts, 6-8 min.



Prep and make bruschetta

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Thinly slice **basil**.
- Finely chop **olives**.
- Halve **bocconcini**, then season with **salt** and **pepper**.
- Peel, then mince or grate **garlic**.
- Add **tomatoes, olives, half the basil, half the balsamic glaze** and **¼ tsp garlic** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine.



Finish and serve

- Divide **open-faced bruschetta and bocconcini sandwiches** between plates.
- Drizzle with **remaining balsamic glaze** and sprinkle **remaining basil** over top.
- Serve **potato wedges** alongside.



Toast buns

- Stir together **remaining garlic, remaining Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) in small bowl.
- Halve **ciabatta**, then brush cut sides with **garlic oil**.
- Arrange **ciabatta** on another unlined baking sheet, cut-side up. Toast, in **top** of oven until golden-brown, 5-6 min. (**TIP:** Keep an eye on ciabatta so they don't burn!)

Dinner Solved!