



# OPEN-FACED BRUSCHETTA & BOCCONCINI SANDWICH

with Roasted Potato Wedges

FAMILY



HELLO

BOCCONCINI

Small, fresh,  
Italian mozzarella balls

TIME: 35 MIN



Bocconcini  
Cheese



Basil



Balsamic Glaze



Roma Tomato



Garlic



Yellow Potato



Italian Seasoning



Ciabatta Bun



Green Olives

## BUST OUT

- Silicone Brush
- Medium Bowl
- 2 Baking Sheets
- Small Bowl
- Measuring Spoons
- Garlic Press
- Salt and Pepper
- Olive or Canola Oil

## INGREDIENTS

4-person

- Bocconcini Cheese **2** 400 g
- Basil 14 g
- Balsamic Glaze **9** ¼ cup
- Roma Tomato 480 g
- Garlic 12 g
- Yellow Potato 600 g
- Italian Seasoning **9** 2 tbsp
- Ciabatta Bun **1** 4
- Green Olives 60 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.



## START STRONG

Preheat your oven to **450°F** (to roast potatoes, toast buns and bake sandwich). Start prepping when your oven comes up to temperature!



**1 ROAST POTATOES**  
Wash and dry all produce.\* Cut potatoes into ½-inch wide wedges. On a baking sheet, toss potatoes and half the Italian seasoning with 2 tbsp oil. Season with salt and pepper. Roast in middle of oven, tossing halfway through cooking, until golden-brown, 25-28 min.



**2 MAKE BRUSCHETTA**  
While potatoes cook, 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. In a medium bowl, mix tomatoes, olives, half the basil, half the glaze and ¼ tsp garlic. Season with salt and pepper. Set aside.



**3 TOAST BUNS**  
In a small bowl, mix remaining garlic, remaining Italian seasoning and 2 tbsp oil. Halve buns, then spread 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 ciabatta so that it does not burn!)



**4 ASSEMBLE & BAKE SANDWICH**  
When buns are toasted, divide bruschetta between buns. (NOTE: Keep any bruschetta liquid in the bowl. We'll use it in Step 5!) Top bruschetta with bocconcini. Bake in top of oven, until bocconcini is melted, 6-8 min.



**5 FINISH AND SERVE**  
To the same bowl with bruschetta liquid, stir in remaining glaze. Divide bruschetta bocconcini sandwiches between plates. Drizzle over balsamic mixture and sprinkle over remaining basil. Serve potato wedges alongside.

## GLAZED!

Balsamic glaze brings a more subtle balsamic flavour to this bruschetta!

