



Open-Faced Pesto Chickpea Melts

with Balsamic Dressed Salad

Veggie

25 Minutes



Ciabatta Roll



Chickpeas



Roma Tomato



Basil Pesto



Fresh Mozzarella



Arugula and Spinach Mix



Balsamic Glaze

HELLO BASIL PESTO

This sweet, herbaceous sauce adds extra flavour power to savoury dishes!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, potato masher, strainer, aluminum foil, large bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Ciabatta Roll	2	4
Chickpeas	398 ml	796 ml
Roma Tomato	160 g	320 g
Basil Pesto	¼ cup	½ cup
Fresh Mozzarella	125 g	250 g
Arugula and Spinach Mix	56 g	113 g
Balsamic Glaze	2 tbsp	4 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.

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Prep

Cut **half the tomato** into ¼-inch slices. Cut **remaining tomato** into ½-inch pieces. Pat **mozzarella** dry with paper towels, then cut into ¼-inch rounds. Halve **rolls**. Drain and rinse **chickpeas** in a strainer, reserving **bean liquid**.



Assemble and broil sandwiches

Spread **remaining pesto** on **rolls**, then top with **chickpea filling** and **sliced tomatoes**. Season with **salt**, then arrange **mozzarella** over top. Broil in the **top** of the oven until **mozzarella** melts, 2-3 min. (**TIP:** Keep an eye on them so they don't burn!)



Make chickpea filling

Add **three-quarters of the pesto**, **three-quarters of the chickpeas**, **1 tbsp chickpea liquid** and **1 tbsp oil** (dbl both for 4 ppl) to a medium bowl. Using a potato masher, roughly mash **chickpeas**, leaving some whole. (**TIP:** For a looser consistency, continue adding 1 tbsp chickpea liquid at a time, to taste.) Season with **salt** and **pepper**, to taste.



Make salad

While **sandwiches** broil, whisk together **half the balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **arugula and spinach mix**, **chopped tomatoes** and **remaining chickpeas**. Season with **salt** and **pepper**, to taste, then toss to combine.



Toast rolls

Arrange **rolls** on a foil-lined baking sheet, cut-side up. Drizzle **1 tbsp oil** (dbl for 4 ppl) over top. Season with **salt**. Broil **rolls** in the **top** of the oven until golden-brown, 1-2 min. (**TIP:** Keep an eye on rolls so they don't burn!)



Finish and serve

Drizzle **remaining balsamic glaze** over **open-faced sandwiches**. Divide **sandwiches** and **salad** between plates.

Dinner Solved!