



Pesto and Tomato Mozzarella Melts

with Caramelized Onions, Crispy Shallots and Pesto Aioli

Veggie

30 Minutes



Ciabatta Roll



Fresh Mozzarella



Yellow Onion



Balsamic Glaze



Beefsteak Tomato



Basil Pesto



Arugula and Spinach Mix



Mayonnaise



Russet Potato



Garlic, cloves



Crispy Shallots



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HELLO FRESH MOZZARELLA

Delicate and creamy, fresh mozzarella creates that cheese-pull we all love!

Start here

- Before starting, preheat oven to 450°F.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Garlic Guide for 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

Bust out

2 Baking sheets, measuring spoons, medium pot, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Ciabatta Roll	2	4
Fresh Mozzarella	125 g	250 g
Yellow Onion	113 g	226 g
Balsamic Glaze	2 tbsp	4 tbsp
Beefsteak Tomato	170 g	340 g
Basil Pesto	¼ cup	½ cup
Arugula and Spinach Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Garlic, cloves	1	2
Crispy Shallots	28 g	56 g
Unsalted Butter*	1 ½ tbsp	3 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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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 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, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast rolls

- When **potato wedges** are almost done, arrange **rolls** on another unlined baking sheet, cut-side up.
- Spread **1 tbsp softened butter** (dbl for 4 ppl) on cut sides, then season with **pepper**.
- Toast **rolls** in the **top** of the oven until lightly golden, 4-5 min. (**TIP:** Keep an eye on rolls so they don't burn!)
- Transfer **top rolls** to a plate, leaving **bottom rolls** on the baking sheet.



Caramelize onions

- Meanwhile, heat a medium pot over medium heat.
- While the pot heats, peel, then cut **onion** into ¼-inch slices.
- When the pot is hot, add **½ tbsp butter** (dbl for 4 ppl), then swirl the pot until melted. (**NOTE:** Save softened butter for step 4.)
- Add **onions**. Cook, stirring occasionally, until softened, 6-8 min.
- Add **half the balsamic glaze** and **1 tbsp water** (dbl for 4 ppl), then season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 4-5 min.
- Remove the pot from the heat.



Melt mozzarella

- When **potato wedges** are done, remove the baking sheet from the oven, then switch the oven to high broil.
- Pat **tomato slices** dry with paper towels.
- Spread **half the garlicky pesto** on **bottom rolls**, then top with **tomato slices**. Season with **salt** and **pepper**. Top with **mozzarella**.
- Return **assembled bottom rolls** to the **middle** of the oven until **mozzarella** melts, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn!)



Prep and make vinaigrette

- Meanwhile, peel, then mince or grate **garlic**.
- Halve rolls.
- Cut **mozzarella** into **4 equal slices** (8 slices for 4 ppl).
- Cut **2 slices** from the **thickest part of tomato** (4 slices for 4 ppl). Transfer **tomato slices** to a paper towel-lined plate. Season both sides with **salt**, then set aside.
- Cut **remaining tomato** into ½-inch pieces.
- Add **pesto** and **½ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, to taste, then stir to combine. Set aside.
- Add **remaining balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.



Finish and serve

- Meanwhile, add **mayo** to the bowl with **remaining garlicky pesto**, then stir to combine.
- Add **arugula and spinach mix** and **chopped tomatoes** to the bowl with **vinaigrette**, then toss to coat.
- Carefully stack **caramelized onions**, **some crispy shallots** and **some dressed greens** on **melted mozzarella**. Close **melts** with **top rolls**.
- Divide **melts**, **potato wedges** and **remaining salad** between plates.
- Sprinkle **remaining crispy shallots** over **salad**.
- Serve **pesto aioli** alongside for dipping.