



# Tomato and Pepper Bruschetta Bocconcini Bowls

with Crispy Garlic Croutons

Veggie

30 Minutes



Pearl Couscous



Baby Tomatoes



Garlic Salt



Balsamic Glaze



Roasted Red Peppers



Baby Spinach



Bocconcini Cheese



Parsley



Ciabatta Roll

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, medium bowl, measuring spoons, strainer, measuring cups, whisk, large pot

## Ingredients

	2 Person	4 Person
Pearl Couscous	¾ cup	1 ½ cups
Baby Tomatoes	113 g	227 g
Garlic Salt	½ tsp	1 tsp
Balsamic Glaze	1 tbsp	2 tbsp
Roasted Red Peppers	170 ml	340 ml
Baby Spinach	56 g	113 g
Bocconcini Cheese	100 g	200 g
Parsley	7 g	7 g
Ciabatta Roll	1	2
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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## Cook couscous

- Add **6 cups water** and **1 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **couscous** to the **boiling water**. Reduce heat to medium. Cook uncovered, stirring occasionally, until tender, 6-8 min.
- Drain and rinse **couscous** under **cold water**.
- Return **couscous** to the pot, off heat, then toss with **1 tbsp oil** (dbl for 4 ppl).



## Make tomato-pepper salad

- Whisk together **1 tbsp oil** and **½ tsp balsamic glaze** (dbl both for 4 ppl) in a medium bowl.
- Add **tomatoes** and **roasted red peppers**. Season with **salt** and **pepper**, then toss to combine.



## Make croutons

- Meanwhile, cut **ciabatta** into ½-inch pieces.
- Add **ciabatta**, **1 tbsp oil** and **¼ tsp garlic salt** (dbl both for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Toast in the **middle** of the oven, tossing once halfway through, until golden, 4-5 min.



## Finish couscous

- Add **half the parsley** and **spinach** to the pot with **couscous**. Season with **salt** and **pepper**, then toss to combine.



## Prep

- Meanwhile, drain **roasted red peppers**, then cut into ½-inch pieces.
- Roughly chop **spinach**.
- Roughly chop **parsley**.
- Halve **tomatoes**.
- Cut or tear **bocconcini** in half, then season with **¼ tsp garlic salt** (dbl for 4 ppl).



## Finish and serve

- Divide **couscous** between bowls.
- Top with **tomato-pepper salad**, then **croutons** and **bocconcini**.
- Drizzle with **½ tsp balsamic glaze** (dbl for 4 ppl).
- Sprinkle **remaining parsley** over top.

## Dinner Solved!