



Summery 'Mozza-nella' Salad

with Pickled Shallots and Tomato Vinaigrette

Veggie

25 Minutes

Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



+ Add



Chicken Breasts*
2 | 4

+ Add



Mild Italian Sausage
250 g | 500 g



Bocconcini Cheese
100 g | 200 g



Ciabatta Roll
2 | 4



Arugula and Spinach Mix
56 g | 113 g



Stone Fruit
1 | 2



Tomato
1 | 2



Garlic Spread
2 tbsp | 4 tbsp



Mini Cucumber
1 | 2



Sun-Dried Tomato Pesto
¼ cup | ½ cup



Shallot
1 | 2



Red Wine Vinegar
2 tbsp | 4 tbsp

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.

1



Pickle shallots

• Before starting, wash and dry all produce.

- Peel, then cut **shallot** into 1/8-inch slices.
- Add **shallots**, **vinegar**, **2 tbsp** (4 tbsp) **water** and **2 tsp** (4 tsp) **sugar** to a small pot. Season with **salt**. Bring to a simmer over medium-high heat.
- Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer **shallots**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.

2



Cut and toast croutons

- Halve **ciabatta** horizontally, then cut into 1/2-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **garlic spread**, swirling in pan until melted, 30 sec.
- Add **ciabatta**. Reduce heat to medium. Season with **salt** and **pepper**. Cook, stirring often until golden-brown and crisp, 5-8 min. (**NOTE:** For 4 ppl, cook croutons in 2 batches using half the garlic spread per batch.)
- Transfer to a plate.

3



Prep

- While **croutons** toast, thinly slice **cucumber**.
- Cut **tomato** into 1/2-inch pieces.
- Cut four sections off **stone fruit**, avoiding the pit. Thinly slice **each** section.
- Cut or tear **mozzarella** into 1/2-inch pieces.
- Add **mozzarella**, **stone fruit** and **1 tsp** (2 tsp) **oil** to a small bowl. Season with **salt** and **pepper**, then toss to combine. (**TIP:** Use the best olive oil you have to enhance flavour.)

4



Make tomato vinaigrette

+ Add | **Chicken Breasts**

+ Add | **Mild Italian Sausage**

- Add **half the pesto**, **2 tbsp** (4 tbsp) **pickling liquid** and **1/4 tsp** (1/2 tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then stir to combine.

5



Finish and serve

+ Add | **Chicken Breasts**

+ Add | **Mild Italian Sausage**

- Strain **pickled shallots**.
- Add **tomatoes**, **cucumber**, **pickled shallots** and **arugula-spinach mix** to bowl with **vinaigrette**. Toss to coat.
- Add **croutons**. Toss to coat.
- Divide **panzanella** between bowls.
- Top with **mozzarella-stone fruit mixture**.
- Drizzle **remaining pesto** over top.

Measurements within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

4 | Make tomato vinaigrette and cook chicken

+ Add | **Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Heat the same pan used for the **croutons** over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.**

4 | Make tomato vinaigrette and cook sausage

+ Add | **Mild Italian Sausage**

If you've opted to add **Italian sausage**, reheat the same pan over medium-high. When hot, add **1/2 tbsp** (1 tbsp) **oil**, then **Italian sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.**

5 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Top plates with **chicken**.

5 | Finish and serve

+ Add | **Mild Italian Sausage**

Top **panzanella** with **sausage**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.