

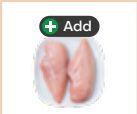


# Pesto and Tomato Bocconcini Melts

with Caramelized Onions, Crispy Shallots and Pesto Aioli

Veggie

30 Minutes



Chicken Breasts  
2 | 4

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)



Ciabatta Roll  
2 | 4



Bocconcini Cheese  
100 g | 200 g



Yellow Onion  
1 | 2



Balsamic Glaze  
2 tbsp | 4 tbsp



Tomato  
2 | 4



Basil Pesto  
1/4 cup | 1/2 cup



Arugula and Spinach Mix  
56 g | 113 g



Mayonnaise  
2 tbsp | 4 tbsp



Russet Potato  
2 | 4



Garlic, cloves  
1 | 2



Crispy Shallots  
28 g | 56 g

**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.

**Pantry items** | Salt, unsalted butter, pepper, oil

**Cooking utensils** | 2 baking sheets, large bowl, measuring spoons, medium pot, paper towels, small bowl, whisk

1



## Roast potato wedges

- Before starting, preheat oven to 450°F.
- Remove 1 **tbsp** (2 **tbsp**) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- **Garlic Guide for Step 3:** • Mild: 1/8 **tsp** (1/4 **tsp**)  
• Medium: 1/4 **tsp** (1/2 **tsp**) • Extra: 1/2 **tsp** (1 **tsp**)

**+ Add | Chicken Breasts**

- Cut **potatoes** into 1/2-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.)

4



## Toast rolls

- When **potato wedges** are almost done, halve **rolls**, then arrange **rolls** on another unlined baking sheet, cut-side up.
- Spread **1 tbsp** (2 **tbsp**) **softened butter** 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.

2



## Caramelize onions

- Meanwhile, heat a medium pot over medium heat.
- While the pot heats, peel, then cut **onion** into 1/4-inch slices.
- When the pot is hot, add **1/2 tbsp** (1 **tbsp**) **butter**, 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** (2 **tbsp**) **water**, then season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 4-5 min.
- Remove the pot from the heat.

5



## Melt bocconcini

- 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 **bocconcini**.
- Return assembled **bottom rolls** to the **middle** of the oven until **bocconcini** melts, 3-4 min. (**TIP:** Keep an eye on rolls so they don't burn.)

3



## Prep and make vinaigrette

- Meanwhile, peel, then mince or grate **garlic**.
- Tear **bocconcini** into bite-sized pieces.
- Cut **2** (4) **slices** from the thickest part of **tomato**. Transfer **tomato slices** to a paper towel-lined plate. Season with **salt**, then set aside.
- Cut **remaining tomato** into 1/2-inch pieces.
- Add **pesto** and **1/2 tsp** (1 **tsp**) **garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then stir to combine.
- Add **remaining balsamic glaze** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.

6



## Finish and serve

**+ Add | Chicken Breasts**

- 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 **bocconcini**. 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.

**Measurements within steps**

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

## 1 | Roast wedges and chicken

**+ Add | Chicken Breasts**

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Arrange on an unlined baking sheet. Drizzle **1 tbsp** (2 **tbsp**) **oil** over top. Bake in the **top** of the oven until golden brown and cooked through, 16-18 min. \*\*

## 6 | Finish and serve

**+ Add | Chicken Breasts**

Thinly slice **chicken**. Stack **chicken** on melted **bocconcini**.

\* 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.