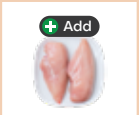




# Pesto and Tomato Bocconcini Melts

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://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 **tblsp**) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- **Garlic Guide for Step 3:**
  - Mild: ½ **tsp** (¼ **tsp**)
  - Medium: ¼ **tsp** (½ **tsp**)
  - Extra: ½ **tsp** (1 **tsp**)

**+ Add** | **Chicken Breasts**

- 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.)

4



## Toast rolls

- When **potato wedges** are almost done, arrange **rolls** on another unlined baking sheet, cut-side up.
- Spread 1 **tbsp** (2 **tblsp**) **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 ¼-inch slices.
- When the pot is hot, add ½ **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 **tblsp**) **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**.
- Halve **rolls**.
- Tear **bocconcini** into bite-sized pieces.
- Cut 2 slices (4 slices) from the thickest part of **tomato**. 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** (1 **tsp**) **garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then stir to combine. Set aside.
- Add **remaining balsamic glaze** and 1 **tbsp** (2 **tblsp**) **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 **tblsp**) **oil**  
2 person 4 person Ingredient

## 1 | Roast wedges and chicken

**+ Add** | **Chicken Breasts**

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

## 6 | Finish and serve

**+ Add** | **Chicken Breasts**

Thinly slice **chicken**. Divide **chicken** between **rolls**.

\* 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.