



Caprese Flatbreads

with Fresh Salad

Veggie

Quick

25 Minutes



Flatbread



Bocconcini Cheese



Baby Tomatoes



Basil Pesto



Italian Seasoning



Balsamic Glaze



Arugula and Spinach Mix



Lemon



Garlic, cloves



Mini Cucumber



Basil

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, measuring spoons, zester, large bowl, parchment paper, whisk

Ingredients

	2 Person	4 Person
Flatbread	2	4
Bocconcini Cheese	100 g	200 g
Baby Tomatoes	113 g	227 g
Basil Pesto	¼ cup	½ cup
Italian Seasoning	½ tbsp	1 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Arugula and Spinach Mix	113 g	226 g
Lemon	1	1
Garlic, cloves	1	2
Mini Cucumber	132 g	264 g
Basil	7 g	14 g
Sugar*	1 tsp	2 tsp
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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1 Prep

- Halve **tomatoes**.
- Thinly slice **cucumbers**.
- Zest, then juice **lemon**.
- Peel, then mince or grate **garlic**.
- Tear **bocconcini** into small pieces.
- Add **half the Italian Seasoning** (use all for 4 ppl), **bocconcini, garlic, lemon zest, tomatoes, half the lemon juice** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to combine.



4 Make salad

- When **flatbreads** are almost done, whisk together **half the balsamic glaze, 1 tbsp lemon juice, 1 tsp sugar** and **½ tbsp oil** (dbl all for 4 ppl) in the same large bowl (from step 1).
- Add **arugula and spinach mix** and **cucumbers**. Season with **salt** and **pepper**, then toss to combine.



2 Assemble flatbreads

- Arrange **flatbreads** on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Spread **pesto** over **flatbreads**, then scatter **bocconcini mixture** over top.
- Tear **basil** over top.



3 Bake flatbreads

- Bake **flatbreads** in the **middle** of the oven until golden-brown and crisp, 7-8 min. (**NOTE:** For 4 ppl, bake flatbreads in the middle and top of the oven, rotating sheets halfway through.)



5 Finish and serve

- Cut **flatbreads** into pieces.
- Divide **salad** and **flatbreads** between plates.
- Drizzle **remaining balsamic glaze** over **flatbreads**.

Dinner Solved!