



Dukkah-Spiced Bocconcini Wraps

with Hummus and Pickled Onions

Veggie

Spicy

Quick

25 Minutes



Bocconcini Cheese



Dukkah Spice



Arugula and Spinach Mix



Harissa Spice Blend



Pita Bread



Red Onion, sliced



White Wine Vinegar



Hummus



Beefsteak Tomato

HELLO DUKKAH SPICE

This Egyptian seasoning is a savoury blend of seeds, nuts and warm spices!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, strainer, small non-stick pan, large bowl, small pot, whisk, paper towels

Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Dukkah Spice	½ tbsp	1 tbsp
Arugula and Spinach Mix	56 g	113 g
Harissa Spice Blend 🌶️	½ tbsp	1 tbsp
Pita Bread	2	4
Red Onion, sliced	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Hummus	4 tbsp	8 tbsp
Beefsteak Tomato	170 g	340 g
Sugar*	½ tbsp	1 tbsp
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.

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Make pickled onions

Add **onions**, **vinegar**, **1 tbsp water** and **½ tbsp sugar** (dbl both for 4 ppl) to a small pot. Bring to a simmer over medium-high heat. Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min. Remove the pot from heat. Transfer **onions**, including **liquid**, to a medium bowl. Place in the fridge to cool.



Prep bocconcini

Meanwhile, heat a small non-stick pan over medium heat. When hot, add **½ tbsp Dukkah Spice** and **½ tbsp Harissa Spice Blend** (dbl both for 4 ppl). Toast, stirring often, until fragrant, 1-2 min. Add **½ tbsp oil** (dbl for 4 ppl). Remove the pan from heat. Add **bocconcini**, then toss until **bocconcini** is coated with **spice mixture**. Transfer **bocconcini** to a plate.



Prep

Meanwhile, cut **tomato** into ½-inch pieces. Pat **bocconcini** dry with paper towels, then cut **each bocconcini** into quarters. Season with **salt**.



Make salad

Strain **pickled onions** over a large bowl, reserving **pickling liquid**. Whisk **1 tbsp oil** (dbl for 4 ppl) into **pickling liquid**, then season with **salt** and **pepper**. Add **tomatoes** and **arugula** and **spinach** mix. Season with **salt** and **pepper**, to taste, then toss to combine.



Toast pitas

Arrange **pitas** on an unlined baking sheet, then brush with **½ tbsp oil**. (**NOTE:** For 4 ppl, use 2 baking sheets, with ½ tbsp oil per sheet.) Bake in the **middle** of the oven until golden-brown, 3-4 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven.)



Finish and serve

Spread **hummus** over **toasted pitas**. Top with **some salad**, **dukkah-spiced bocconcini** and **half the pickled onions**. Roll up **pitas**. Divide **pitas** and **remaining salad** between plates. Top **salad** with **remaining pickled onions**.

Dinner Solved!