



Garlic Bocconcini Bites

with a Balsamic Spinach Salad and DIY Croutons

Veggie 30 Minutes



Bocconcini Cheese



Italian Breadcrumbs



Ciabatta Roll



Baby Tomatoes



Baby Spinach



Garlic Puree



Balsamic Glaze



Sweet Bell Pepper



Pine Nuts



Balsamic Vinegar

HELLO BOCCONCINI

These 'little bites' of mini mozzarella are creamy and delicious!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Bocconcini Cheese	100 g	200 g
Italian Breadcrumbs	4 tbsp	4 tbsp
Ciabatta Roll	1	2
Baby Tomatoes	113 g	227 g
Baby Spinach	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Pine Nuts	28 g	56 g
Balsamic Vinegar	1 tbsp	2 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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Prep

Halve **tomatoes**. Core, then cut **pepper** into ½-inch pieces. Cut **ciabatta** into ½-inch pieces. Cut **bocconcini** in half, then pat dry with paper towels. Season with **salt** and **pepper**.



Coat bocconcini

Add **bocconcini** and **remaining garlic puree** to the same medium bowl (from step 3). Toss to coat. Heat the same pan over medium. When hot, add **1 tbsp oil** (use same for 4 ppl), then **breadcrumbs**. Cook, stirring constantly, until golden, 2-3 min. Remove the pan from heat, then add **bocconcini**. Shake the pan and toss **bocconcini** to coat.



Toast pine nuts

Heat a large non-stick pan over medium heat. When hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer **pine nuts** to a plate.



Make salad

Add **vinegar**, **half the balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes**, **spinach**, **peppers** and **croutons**, then toss to combine.



Toast croutons

Add **ciabatta**, **half the garlic puree** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Heat the same pan over medium. When hot, add **ciabatta**. Cook, stirring occasionally, until golden-brown on all sides, 4-6 min. Transfer **croutons** to a plate.



Finish and serve

Divide **salad** between plates. Top with **bocconcini** and **pine nuts**. Drizzle **remaining balsamic glaze** over top.

Dinner Solved!