



BRUSCHETTA ZUCCHINI BOATS

with Couscous and Melty Mozz



HELLO

BALSAMIC GLAZE

This glossy black syrup adds a sweet tang to savory stuffed zucchini.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 530**



Zucchini



Garlic



Basil



Veggie Stock Concentrate



Chili Flakes



Italian Seasoning



Roma Tomatoes



Israeli Couscous
(Contains: Wheat)



Balsamic Glaze



Mozzarella Cheese
(Contains: Milk)

START STRONG

In step 2, you'll be prepping basil chiffonade-style (aka cutting into thin ribbons). We think these wispy slivers add some restaurant-style flair to your dish.

BUST OUT

- Baking sheet
- Medium pot
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (7 tsp | 11 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 2 | 4
- Italian Seasoning 1 TBSP | 2 TBSP
- Garlic 2 Cloves | 4 Cloves
- Roma Tomatoes 2 | 4
- Basil ½ oz | 1 oz
- Israeli Couscous ¾ Cup | 1½ Cups
- Veggie Stock Concentrate 1 | 2
- Balsamic Glaze 5 tsp | 10 tsp
- Chili Flakes 1 tsp | 1 tsp
- Mozzarella Cheese ½ Cup | 1 Cup

WINE CLUB

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1 ROAST ZUCCHINI

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini**; scoop out and discard seeds with a spoon. Rub all over with a drizzle of **olive oil** and season with **salt, pepper**, and half the **Italian Seasoning** (you'll use the rest later). Arrange cut sides down on a baking sheet. Roast on top rack until browned and tender, 15-20 minutes.



4 MAKE BRUSCHETTA

Meanwhile, in a medium bowl, combine remaining **tomatoes**, a large drizzle of **olive oil**, and half the **balsamic glaze**. Season with **salt, pepper**, and a pinch of **chili flakes** to taste.



2 PREP

Meanwhile, mince or grate **garlic**. Finely dice **tomatoes**. Pick **basil** leaves from stems; discard stems. Stack leaves and roll up, then slice crosswise into thin ribbons.



5 STUFF ZUCCHINI

Stir half the **basil** into **couscous**; season with **salt** and **pepper**. Remove **zucchini** from oven; heat broiler to high or oven to 500 degrees. Flip zucchini; blot out any excess liquid with paper towels. Stuff zucchini with as much **couscous** as will fit. Sprinkle with **mozzarella**. Return to top rack and broil until cheese is melted and slightly browned, 2-3 minutes. **TIP:** Watch carefully for any burning.



3 COOK COUSCOUS

Heat a drizzle of **olive oil** in a medium pot over medium-high heat. Add **couscous, garlic**, half the **tomatoes**, and remaining **Italian Seasoning**. Cook, stirring, until fragrant, about 1 minute. Add **¾ cup water** (1½ cups for 4 servings), **stock concentrate**, and a large pinch of **salt**. Bring to a simmer, then reduce heat to low. Cover and cook until couscous is tender, 6-8 minutes. Turn off heat. Drain any excess water from pot.



6 SERVE

Divide remaining **couscous** between plates and top with stuffed **zucchini**. Top with **bruschetta** and drizzle with as much remaining **balsamic glaze** as you like. Garnish with remaining **basil** and a pinch of **chili flakes**, if desired.

AMAZING GLAZE

Balsamic glaze is also delightful drizzled over sweets like cheesecake or ice cream.

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