



BURRATA

with Zucchini 'Pappardelle' and Sundried Tomato Pesto



HELLO

BURRATA CHEESE

This fresh Italian cheese is made from mozzarella with a creamy interior!

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 481



Burrata Cheese



Ciabatta Bun



Zucchini



Sun-Dried Tomato Pesto



Basil



Parsley



Garlic



Grape Tomatoes



Parmesan Cheese, shredded

BUST OUT

- 2 Baking Sheet
- Silicone Brush
- Garlic Press
- Large Bowl
- Paper Towel
- Strainer
- Peeler
- Measuring Spoons
- Medium Bowl
- Butter **2 (2 tbsp)**
- Small Bowl
- Salt and Pepper
- Small Pan
- Olive or Canola oil

INGREDIENTS

2-person

- Burrata Cheese **2** 125 g
- Ciabatta Bun **1** 2
- Zucchini 454 g
- Sun-Dried Tomato Pesto **2,5** 2 tbsp
- Basil 10 g
- Parsley 10 g
- Garlic 20 g
- Grape Tomatoes 113 g
- Parmesan Cheese, shredded **2** ¼ cup

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

Preheat your broiler to **high** (to broil ciabatta and tomatoes). Start prepping when the oven comes up to temperature! Remove 2 tbsp butter from fridge and set aside to come up to room temperature.



1 PREP Wash and dry all produce.* Mince or grate the **garlic**. Coarsely chop the **parsley**. Using a vegetable peeler, peel the **zucchini** lengthwise into long ribbons. In a strainer over a medium bowl, sprinkle **½ tsp salt** over the zucchini ribbons and set aside.



4 FINISH ZUCCHINI Meanwhile, heat a small pan over medium heat, add the **sundried tomato pesto** and stir to warm through, 1-2 min. Remove the pan from the heat and set aside. Gently rinse the **zucchini noodles** under cold water, then pat dry with paper towels. In a large bowl, toss together zucchini noodles, pesto and **half the Parmesan**. Season with **salt and pepper**.



2 PREP BURRATA On a plate, cut the **burrata** into quarters and drizzle with **oil**. Season with **salt and pepper**. Set aside.



5 TOAST GARLIC CIABATTA In a small bowl, stir together the **garlic, parsley and 2 tbsp room temp. butter**. Season with **salt and pepper**. Cut each **ciabatta bun** in half and brush the cut-side with **garlic butter**. Arrange on another baking sheet cut-side up. Toast in the centre of the oven until lightly golden, 2-3 min. (**TIP:** Keep an eye on your ciabatta so that it does not burn!)



3 BROIL TOMATOES On a baking sheet, toss the **tomatoes** with a drizzle of **oil**. Season with **salt and pepper**. Broil in the centre of the oven, until the tomatoes are tender, 5-6 min.



6 FINISH AND SERVE Divide **zucchini pappardelle** between plates. Tear over the **basil leaves** and sprinkle over **remaining Parmesan**. Top with the **tomatoes and burrata**. Cut the **garlic ciabatta** into triangles and divide between plates.

DREAMY!

It's no surprise that burrata means "buttered" in Italian!