



# OPEN-FACED BRUSCHETTA & BURRATA SANDWICH

with Roasted Potato Wedges

VEGGIE



## HELLO BURRATA

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

TIME: 35 MIN



Burrata Cheese



Basil



Balsamic Glaze



Roma Tomato



Garlic



Yellow Potato



Mixed Olives



Italian Seasoning



Ciabatta Bun

## BUST OUT

- 2 Baking Sheets
- Garlic Press
- 2 Small Bowls
- Salt and Pepper
- Measuring Spoons
- Olive or Canola Oil
- Silicone Brush

## INGREDIENTS

2-person | 4-person

- Burrata Cheese **2** 125 g | 250 g
- Basil 7 g | 14 g
- Balsamic Glaze **9** 2 tbsp | 4 tbsp
- Roma Tomato 240 g | 480 g
- Garlic 6 g | 12 g
- Yellow Potato 300 g | 600 g
- Mixed Olives 28 g | 56 g
- Italian Seasoning **9** 1 tbsp | 2 tbsp
- Ciabatta Bun **1** 2 | 4

## 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 soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 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 oven to **450°F** (to roast potatoes, toast buns and bake sandwich). Start prepping when your oven comes up to temperature! In Step 2, use this garlic guide to determine what garlic level you prefer (dbl each measurement for 4 ppl): **¼ tsp** mild, **½ tsp** medium and **1 tsp** extra!



### 1 ROAST POTATOES

Wash and dry all produce.\*

Peel, then mince or grate **garlic**. Thinly slice **basil leaves**. Cut **potatoes** in half lengthwise, then cut **each half** into ¼-inch thick wedges. On a baking sheet, toss **potato wedges** with **1 tbsp oil** (dbl for 4 ppl) and **½ tbsp Italian seasoning** (dbl for 4 ppl). Season with **salt and pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



### 4 ASSEMBLE SANDWICH

When **buns** are toasted, divide **bruschetta** between **buns**. (**NOTE:** Keep any bruschetta liquid from the small bowl. We'll use it in Step 5!) Top **bruschetta** with **burrata**. Return to the oven. Bake in **middle** of oven, until **tomatoes** are warm and **burrata** is melted, 7-8 min.



### 2 MAKE BRUSCHETTA

Meanwhile, cut **tomatoes** into ¼-inch pieces. Finely chop **olives**. In a small bowl, add **tomatoes, olives, half the basil, 1 tbsp balsamic glaze** (dbl for 4 ppl) and **¼ tsp garlic** (dbl for 4 ppl). (**NOTE:** Reference garlic guide in Start Strong). Season with **pepper** and stir together. Cut **burrata** in half, then season with **salt and pepper**. Set aside.



### 5 FINISH AND SERVE

To the same bowl with **bruschetta liquid**, stir in **remaining balsamic glaze**. Divide **bruschetta burrata sandwiches** between plates. Drizzle over **balsamic mixture** and sprinkle over **remaining basil**. Serve **potato wedges** alongside.



### 3 TOAST BUNS

In another small bowl, mix **remaining garlic** with **1 tbsp oil** (dbl for 4 ppl) and **½ tbsp Italian seasoning** (dbl for 4 ppl). Cut **buns** in half, then brush cut-side with **garlic oil**. On another baking sheet, arrange **buns** cut-side up. Toast, in **top** of oven until golden-brown, 5-6 min. (**TIP:** Keep an eye on your ciabatta so that it does not burn!)

## GLAZED!

Balsamic glaze brings a more subtle balsamic flavour to this bruschetta!

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