



AUG
2016

Italian Panzanella

with Cannellini Beans, Fresh Mozzarella, and Summer Veggies

Whoever came up with the idea of tossing bread into salads was a genius. Not only does it absorb the dressing, but it adds a hearty crunch to this colorful vegetarian dish. For an extra kick of flavor, let the salad sit for 10 minutes before digging in.



Prep: 10 min
Total: 25 min



level 1



nut
free



veggie



Demi
Baguette



Fresh Mozzarella
Cheese



Cannellini
Beans



Persian
Cucumbers



Heirloom Grape
Tomatoes



Garlic



Shallot



Red Wine
Vinegar



Italian
Seasoning



Parsley

Ingredients

	2 People	4 People
Demi Baguette	1)	4
Fresh Mozzarella Cheese	2)	8 oz
Cannellini Beans	1 Box	2 Boxes
Persian Cucumbers	2	4
Heirloom Grape Tomatoes	8 oz	16 oz
Garlic	2 Cloves	4 Cloves
Shallot	1	2
Red Wine Vinegar	2 T	4 T
Italian Seasoning	1 T	2 T
Parsley	¼ oz	½ oz
Olive Oil*	2 T	4 T

*Not Included

Allergens

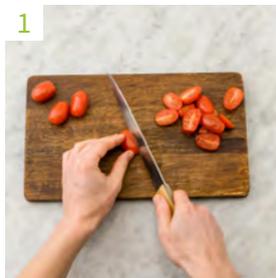
- 1) Wheat
- 2) Milk

Tools

Strainer, Baking sheet, Large pan, Large bowl

Nutrition per person Calories: 755 cal | Fat: 27 g | Sat. Fat: 8 g | Protein: 30 g | Carbs: 91 g | Sugar: 10 g | Sodium: 831 mg | Fiber: 15 g

1



1 Prep: Wash and dry all produce. Preheat the oven to 350 degrees. Cut the **baguette** into 1-inch cubes. Thinly slice the **cucumbers** into rounds. Halve the **tomatoes**. Mince the **garlic**. Halve, peel, and thinly slice the **shallot**. Tear the **mozzarella** into bite-sized pieces. Pick off the **parsley leaves**, discarding the stems. Drain and rinse the **beans**.

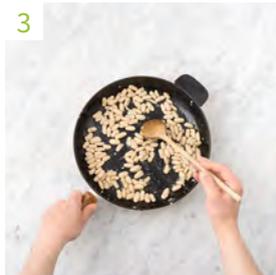
2



2 Toast the bread: Toss the **baguette cubes** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Place in the oven for 8-10 minutes, until toasted but still slightly chewy in the center.

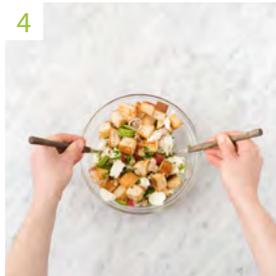
3 Cook the beans: Meanwhile, heat a large drizzle of **olive oil** in a large pan over medium heat. Add the **garlic** and cook 30 seconds, until fragrant. Set aside half the **garlic oil** in a large bowl. Add the **beans** and **Italian seasoning** to the pan. Cook, tossing, for 1-2 minutes, until heated through. Season with **salt** and **pepper**.

3



4 Toss the panzanella: Toss the **baguette cubes**, **mozzarella**, **beans**, **shallot**, **tomatoes**, **cucumbers**, and a large drizzle of **olive oil** into the bowl with the reserved **garlic oil**. Toss the **parsley leaves** into the **panzanella** with as much **red wine vinegar** as you like (start with half and go up from there). Season generously with **salt** and **pepper**. **TIP:** If the panzanella is too dry, add another drizzle of olive oil.

4



5 Serve: If you have the time, let the **Italian panzanella** sit for 10 minutes to marinate. Dig in and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

