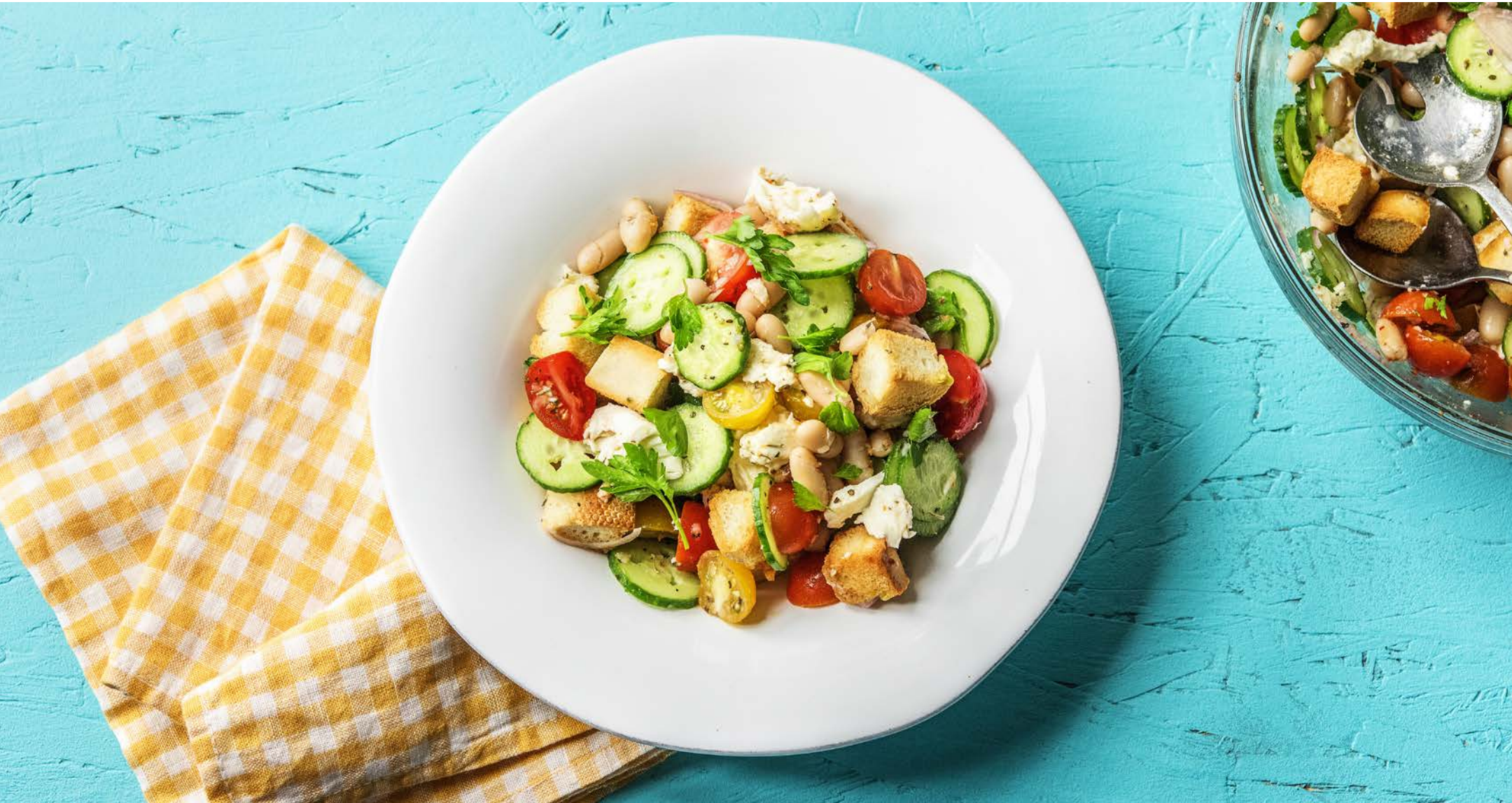




CANNELLINI BEAN PANZANELLA

with Mozzarella, Cucumber, and Heirloom Tomatoes



HELLO

PANZANELLA

This Tuscan-style salad is the stuff of crouton-lovers' dreams.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 810**



Demi-Baguettes
(Contains: Wheat)



Heirloom Grape
Tomatoes



Shallot



Parsley



Italian Seasoning



Persian Cucumbers



Garlic



Fresh Mozzarella
(Contains: Milk)



Cannellini Beans



Red Wine Vinegar

START STRONG

Keep an eye on the bread cubes as they're toasting—you don't want them to burn.

BUST OUT

- Strainer
- Baking sheet
- Large pan
- Large bowl
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Demi-Baguettes 2 | 4
- Persian Cucumbers 2 | 4
- Heirloom Grape Tomatoes 8 oz | 16 oz
- Garlic 2 Cloves | 4 Cloves
- Shallot 1 | 2
- Fresh Mozzarella 4 oz | 8 oz
- Parsley ¼ oz | ½ oz
- Cannellini Beans 1 Box | 2 Boxes
- Italian Seasoning 1 TBSP | 2 TBSP
- Red Wine Vinegar 2 TBSP | 4 TBSP

HELLO WINE



PAIR WITH

The Brink Monterey County
Pinot Noir Rosé, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce.

Preheat oven to 350 degrees. Cut **demi-baguettes** into 1-inch cubes. Thinly slice **cucumbers** crosswise into rounds. Halve **tomatoes** lengthwise. Thinly slice **garlic**. Halve, peel, and thinly slice **shallot**.

Tear **mozzarella** into bite-sized pieces.

Pick **parsley leaves** from stems; discard stems. Drain and rinse **cannellini beans**.



4 WARM BEANS

Return pan to medium heat. Add **cannellini beans** and **Italian seasoning** to pan. Cook, tossing, until warmed through, 1-2 minutes. Season with **salt** and **pepper**. Remove from heat.



2 TOAST BREAD

Toss **demi-baguette cubes**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet. Toast in oven until golden brown on outside but still chewy in center, 8-10 minutes.



5 TOSS PANZANELLA

Add **demi-baguette cubes**, **mozzarella**, **beans**, **shallot**, **tomatoes**, **cucumbers**, and a large drizzle of **olive oil** to bowl with **garlic oil**. Toss to combine. Add **parsley** and **1 TBSP red wine vinegar** (we sent more). Season with **salt**, **pepper**, and more red wine vinegar (to taste). **TIP:** Panzanella should be coated in dressing—add more olive oil if it seems dry.



3 MAKE GARLIC OIL

Meanwhile, heat **1 TBSP olive oil** in a large pan over medium heat. Add **garlic** and cook until fragrant, about 30 seconds. Pour out **olive oil** and **garlic** into a large bowl and set aside.



6 FINISH AND SERVE

If time permits, let **panzanella** sit 10 minutes before serving to marinate (it's OK if you'd rather skip this step). Divide between plates and serve.

DRESS IT UP!

The garlic-oil-soaked bread cubes might be the best part.

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