



Tomato and Mozzarella Bruschetta

perfect for sharing

Sides 20 – 25 mins



Baguette



Tomato



Mozzarella



Garlic



Salad Leaves



Balsamic Glaze

Pantry Items: Salt, Pepper, Oil



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2024-W36

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Aluminium foil, baking sheet with baking paper

Ingredients

	Quantity
Baguette	2 units
Tomato	2 units
Mozzarella	125 g
Garlic	1 unit
Salad Leaves	40 g
Balsamic Glaze	1 sachet

Nutrition

	Per serving	Per 100g
for uncooked ingredients	296 g	100 g
Energy (kJ/kcal)	2167.3 kJ/ 518 kcal	732.2 kJ/ 175 kcal
Fat (g)	14.8 g	5 g
Sat. Fat (g)	8.8 g	3 g
Carbohydrate (g)	72.5 g	24.5 g
Sugars (g)	10.5 g	3.5 g
Protein (g)	24.8 g	8.4 g
Salt (g)	2 g	0.7 g

Nutrition for uncooked ingredients.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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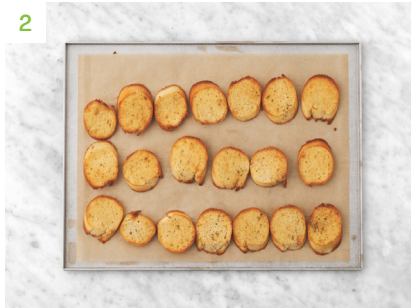


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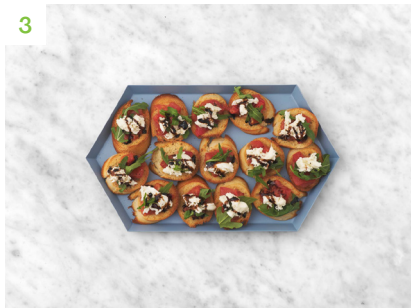
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2



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Roast the Tomatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel the **garlic**, pop into a small piece of foil with a drizzle of **oil**. Scrunch to enclose.
- Cut the **tomato** into 2cm chunks
- Pop the **tomatoes** onto a lined baking tray, drizzle with **oil** and season with **salt** and **pepper**. Place the **garlic** parcel alongside.
- Roast on the top shelf until the **tomatoes** are softened, 12-15 mins.

Toast the Baguette

- Meanwhile, cut the **baguette** widthways at an angle into 2cm slices.
- Lay the slices onto a separate lined baking tray. Drizzle with **oil** and season with **salt** and **pepper**. Toast until golden brown, 8-10 mins.
- Drain and tear the **mozzarella** into small chunks.
- Once the **garlic** has roasted, mash with a fork.
- Pop the mashed **garlic** into a bowl with the **tomatoes** along with any juices from the tray. Mix to combine.

Finish and Serve

- Layer some of the garlicky roast **tomatoes**, **mozzarella** and **salad leaves** onto each of the **baguette** slices.
- Season with **salt** and **pepper**.
- Finish with a drizzle of **balsamic glaze**.

Enjoy!