



# Burrata and Pesto Roasted Baby Plum Tomatoes with a Balsamic Glaze

Special Sides 15-20 Minutes • Veggie

3A

Find all your unchilled  
Market items in bag A.



Baby Plum  
Tomatoes



Burrata



Pesto



Balsamic Glaze

**Pantry Items**  
Oil, Salt, Pepper



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Baking tray and bowl.

## Ingredients

Ingredients	Quantity
Baby Plum Tomatoes	125g
Burrata** 7)	125g
Pesto** 7)	32g
Balsamic Glaze 14)	12ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	149g	100g
Energy (kJ/kcal)	1077 /257	725 /173
Fat (g)	20.8	14.0
Sat. Fat (g)	10.9	7.3
Carbohydrate (g)	8.3	5.6
Sugars (g)	6.3	4.2
Protein (g)	7.9	5.4
Salt (g)	0.90	0.61

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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The Fresh Farm  
60 Worship St, London EC2A 2EZ



1



## Tomato Time

a) Preheat your oven to 200°C/180°C fan/gas mark 6.

b) Pop the **tomatoes** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat.

c) When the oven is hot, roast the **tomatoes** on the middle shelf until they're softened and starting to burst, 12-15 mins.

2



## Prep the Burrata

a) Meanwhile, drain the **burrata**.

b) Once the **tomatoes** have roasted, add them to a serving bowl, drizzle over the **pesto** and gently stir to combine.

3



## Finish and Serve

a) Place the **burrata** in the centre of the **roasted pesto tomatoes**.

b) Drizzle the **balsamic glaze** over the **burrata** and **tomatoes** to finish.

Enjoy!