

4 Cheese Garlic Focaccia Bread with Chive Topping

2A

Special Sides 45 Minutes







Chives

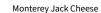


Garlic Clov





Cheddar Cheese







Red Leicester









Foccacia

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Garlic Press, Grater, Saucepan, Aluminum Foil, Baking Tray.

Ingredients

	Quantity	
Chives**	1 bunch	
Garlic Clove	2	
Cheddar Cheese 7)**	30g	
Monterey Jack Cheese 7)**	30g	
Red Leicester 7)**	30g	
Mozzarella 7)**	1 ball	
Foccacia 13)	1	
Butter 7)**	30g	
Olive Oil*	2 tbsps	
*Not Included **Store in the Fridge		

Nutrition

	Per serving	Per 100g
for uncooked ingredient	264g	100g
Energy (kJ/kcal)	3986 /953	1513/362
Fat (g)	60	23
Sat. Fat (g)	31	12
Carbohydrate (g)	63	24
Sugars (g)	1	1
Protein (g)	38	14
Salt (g)	2.41	0.91

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Prep

- a) Preheat the oven to 200°C.
- b) Roughly chop the chives. Peel and grate the garlic (or use a garlic press).
- c) Grate the Cheddar, Monetary Jack and red Leicester cheeses. Drain the mozzarella and tear it into small pieces.
- **d)** Cut the top of the **bread** in a crisscross pattern. **TIP**: slice in 2cm intervals lengthways and widthways, so the bread is crisscrossed but not cut through.



Butter Would Melt

- a) Pop a small saucepan on low heat, melt the butter in the pan, 2-3 mins.
- **b)** Once melted, remove from the heat and stir in the **garlic**, **chives** and **oil** (see ingredients for amount).
- c) Spoon the garlic butter mixture into each cut in the bread (make sure the garlic butter is evenly distributed).



Bake

- a) Layer all the cheeses on top of the bread, pushing some down into the cuts.
- **b)** Loosely wrap the **bread** in foil.
- **c)** Pop the **wrapped bread** onto a baking tray, bake on the top shelf of the oven for 15 mins.
- **d)** Once the **bread** has been baking for 15 mins, unwrap and bake for another 5 mins. Once cooked, remove from your oven, tear and share!

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.