



Cheesy Hasselback Garlic Bread

Special Sides 30 Minutes • Veggie

Nº 1A



Ciabatta



Garlic Clove



Flat Leaf Parsley



Mozzarella



Unsalted Butter

Before you start

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

Cooking tools, you will need:

Wooden Spoon, Garlic Press, Saucepan and Baking Tray.

Ingredients

	2P
Ciabatta 13)	1
Garlic Clove	2
Flat Leaf Parsley**	1 bunch
Mozzarella 7)**	2 balls
Olive Oil*	2 tbsp
Unsalted Butter 7)**	30g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	308g	100g
Energy (kJ/kcal)	4006 /958	1301 /311
Fat (g)	58	19
Sat. Fat (g)	30	10
Carbohydrate (g)	67	22
Sugars (g)	4	1
Protein (g)	40	13
Salt (g)	1.46	0.47

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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Packed in the UK

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Get Prepped

- Preheat your oven to 220°C. Place your **ciabatta loaf** in between two wooden spoon handles on a board (see picture).
- Make slices widthways at 2cm intervals, making sure not to cut the whole way through (the wooden spoon handles will act as a buffer here) - you should have made approximately 12 cuts.
- Peel and grate the **garlic** (or use a garlic press).
- Finely chop the **parsley** (stalks and all).
- Drain the **mozzarella** and slice. **TIP:** Slice the mozzarella into the same number of cuts you've made in the bread.

Stuff the Bread

- Pop a small saucepan on medium-high heat and add the **olive oil** (see ingredients for amount) and **butter**.
- Allow the **butter** to melt, then add the **garlic** and cook for 1 minute. Remove from the heat, season with **salt** and **pepper** and stir in the **parsley**.
- Pop the **ciabatta loaf** on a baking tray and use a teaspoon to spoon some of the **garlicky, herby oil** into each cut.
- Then pop a **slice of mozzarella** into each cut as well.

Bake

- Drizzle with a little **olive oil**.
- Bake the **bread** on the top shelf of your oven until the **cheese** is melted and slightly golden, 15-20 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.