



Cheesy Hasselback Garlic Bread with Mozzarella

Special Sides 30-35 Minutes • Veggie

1A



Handmade Ciabatta
Loaf



Garlic Clove



Flat Leaf Parsley



Mozzarella



Unsalted Butter

Pantry Items

Salt, Pepper, Olive Oil

Before you start

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

Cooking tools

Garlic press, kitchen paper, saucepan and baking tray.

Ingredients

Ingredients	Quantity
Handmade Ciabatta Loaf 13)	1
Garlic Clove**	2
Flat Leaf Parsley**	1 bunch
Mozzarella** 7)	2 balls
Unsalted Butter** 7)	30g

Pantry	Quantity
Olive Oil*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 308g	Per 100g 100g
Energy (kJ/kcal)	3993 / 954	1296 / 310
Fat (g)	57.7	18.8
Sat. Fat (g)	30.2	9.8
Carbohydrate (g)	66.8	21.7
Sugars (g)	4.3	1.4
Protein (g)	40.4	13.1
Salt (g)	1.96	0.64

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

Allergens

7) Milk 13) Cereals containing gluten

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, milk, egg, mustard, celery, soya, 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.

Contact

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Get Prepped

a) Preheat your oven to 240°C/220°C fan/gas mark 9.

b) Place your **ciabatta loaf** in between two wooden spoon handles on a board. Make slices widthways at 2cm intervals, making sure not to cut the whole way through - you'll make approximately 12 cuts.

c) Peel and grate the **garlic** (or use a garlic press). Finely chop the **parsley** (stalks and all).

d) Drain the **mozzarella** and pat it dry with kitchen paper, making sure you squeeze out as much liquid as possible. Slice into as many rounds as you have cuts in the **bread**.

Stuff the Bread

a) Pop a small saucepan on medium-high heat and add the **olive oil** (see pantry for amount) and **butter**.

b) Allow the **butter** to melt, then add the **garlic** and cook for 1 min. Remove from the heat, season with **salt** and **pepper**, then stir in the **parsley**.

c) Pop the **ciabatta loaf** onto a baking tray and use a teaspoon to spoon the **herby garlic oil** equally into each cut.

d) Push a slice of **mozzarella** into each cut to finish.

Ready, Steady, Bake

a) Drizzle the **hasselback garlic bread** with a little **olive oil**, then bake on the top shelf of your oven until the **cheese** is melted and slightly golden, 15-20 mins.

b) Once cooked, remove from your oven and transfer to a board.

c) Tear and share!

Enjoy!