



Easy Ciabatta Bread Pizza

with Mozzarella and Baby Plum Tomatoes

Special Sides 20 Minutes • Veggie

2A



Large Ciabatta Loaf



Tomato Purée



Sun-dried
Tomato Paste



Italian Herbs



Baby Plum Tomatoes



Mozzarella

Before you start

All our fruit and veggies need a little wash before you use them.

Cooking tools, you will need:

Chopping Board, Bread Knife, Small Bowl and Sharp Knife.

Ingredients

	Quantity
Large Ciabatta Loaf 13)	1
Tomato Purée	1 sachet
Sun-dried Tomato Paste	2 sachets
Water for the Tomato Sauce*	1 tbsp
Italian Herbs	1 pot
Baby Plum Tomatoes	1 small punnet
Mozzarella 7)**	1 ball

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	366g	100g
Energy (kJ/kcal)	2787 / 666	761 / 182
Fat (g)	27	7
Sat. Fat (g)	12	3
Carbohydrate (g)	73	20
Sugars (g)	10	3
Protein (g)	29	8
Salt (g)	2.01	0.55

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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 You can recycle me!



1



2



3



Cut The Bread

a) Preheat your oven to 220°C.

b) Halve your **ciabatta** horizontally as though you were making a massive sandwich.

c) In a small bowl, combine the **tomato purée**, **sun-dried tomato paste**, **water** (see ingredients for amount) and **half** the **Italian herbs**.

Prep

a) Halve the **baby plum tomatoes**.

b) Drain the **mozzarella** and pat dry with kitchen roll. Tear into shreds.

c) Pop the halved **ciabatta** onto a baking tray. Spread the **tomato paste mix** onto the cut sides of the **ciabatta** and top with the **tomatoes** and **mozzarella**.

d) Sprinkle over the remaining **Italian herbs** and bake on the top shelf of your oven until the **cheese** has melted and the edges are starting to crisp, 8-10 mins.

Serve

a) Once cooked, carefully remove the **pizza bread** from the oven.

b) Pop onto a sharing board and cut into triangles.

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.