



# Ciabatta Pizza Bread with Mozzarella

Special Sides | 20-25 Minutes • Veggie

1A



Handmade Ciabatta Loaf



Tomato Puree



Sun-Dried Tomato Paste



Italian Style Herbs



Baby Plum Tomatoes



Mozzarella

**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

Bowl, kitchen paper and baking tray.

## Ingredients

Ingredients	Quantity
Handmade Ciabatta Loaf <b>13</b>	1
Tomato Puree	1 sachet
Sun-Dried Tomato Paste	2 sachets
Italian Style Herbs	1 sachet
Baby Plum Tomatoes	125g
Mozzarella** <b>7</b>	1 ball

Pantry	Quantity
Water*	100ml

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
	<b>315g</b>	<b>100g</b>
Energy (kJ/kcal)	2631/629	834/199
Fat (g)	23.6	7.5
Sat. Fat (g)	9.0	2.8
Carbohydrate (g)	74.3	23.6
Sugars (g)	9.0	2.9
Protein (g)	26.9	8.5
Salt (g)	2.22	0.70

*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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## Slice the Bread

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

**b)** Halve the **ciabatta** horizontally.

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

## Layer Up

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

**b)** Drain the **mozzarella** and pat it dry with kitchen paper, making sure you squeeze out as much liquid as possible. Then tear it into pieces.

**c)** Pop the **ciabatta halves** onto a baking tray and spread the **tomato sauce mix** onto the cut sides, then top evenly with **mozzarella** and **tomato halves**.

**d)** Sprinkle over the remaining **Italian style herbs** and bake on the top shelf of your oven until the **cheese** has melted, the **tomatoes** have softened and the **bread** is 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 slices.

Enjoy!