

Crushed Avocado Bagel with Greek Style Salad Cheese and Chilli Flakes

Breakfast

5-10 Minutes · Mild Spice · 1 of your 5 a day · Veggie











Sesame Bagel



Chilli Flakes

Pantry Items Salt, Pepper

Greek Style Salad Cheese

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, knife and chopping board.

Ingredients

| Ingredients | Quantity | | |
|--|----------|--|--|
| Avocado | 1 | | |
| Lime** | 1/2 | | |
| Sesame Bagel 3) 13) | 1 | | |
| Greek Style Salad Cheese** 7) | 50g | | |
| Chilli Flakes | 1 pinch | | |
| *Not Included **Store in the Fridge | | | |

Nutrition

| Typical Values | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 360g | 100g |
| Energy (kJ/kcal) | 2716 / 649 | 753 /180 |
| Fat (g) | 41.3 | 11.4 |
| Sat. Fat (g) | 13.5 | 3.8 |
| Carbohydrate (g) | 52.5 | 14.6 |
| Sugars (g) | 7.6 | 2.1 |
| Protein (g) | 19.9 | 5.5 |
| Salt (g) | 1.73 | 0.48 |
| | | |

Nutrition for uncooked ingredients based on 1 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame 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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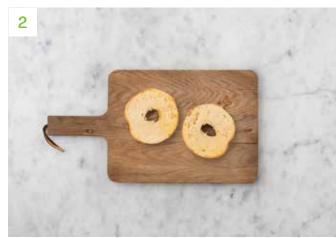


c) Mix well and set aside.

Avo Time

lime juice.

a) Halve the bagel and toast in your toaster.





a) Pop the bagel halves onto your plate and evenly spread over the crushed avocado.

a) Halve the avocado and remove the stone. Cut the avocado into chunks (while it's still

b) Mash with the back of a fork. Season to taste with salt, pepper and a squeeze of

in its skin), then use a tablespoon to scoop out the flesh into a serving bowl.

- **b)** Crumble over the **Greek style salad cheese** and sprinkle with **chilli flakes** (use less if you'd prefer things milder).
- c) Eat your bagel either open or closed up to you.

Enjoy!

