



# Four Cheese Garlic Focaccia Bread with Chive Topping

Special Sides 40 Minutes • Veggie

Nº 1A



Chives



Garlic Clove



Cheddar Cheese



Monterey Jack Cheese



Red Leicester



Mozzarella



Butter



Focaccia

## Before you start

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

## Cooking tools, you will need:

Garlic Press, Grater, Saucepan, Aluminium Foil, Baking Tray.

## Ingredients

	Quantity
Chives**	1 bunch
Garlic Clove	2
Cheddar Cheese <b>7)</b> **	30g
Monterey Jack Cheese <b>7)</b> **	30g
Red Leicester <b>7)</b> **	30g
Mozzarella <b>7)</b> **	1 ball
Focaccia <b>13)</b>	1
Butter <b>7)</b> **	30g
Olive Oil*	2 tbsps

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>264g</b>	<b>100g</b>
Energy (kJ/kcal)	3986 /953	1513 /362
Fat (g)	60	23
Sat. Fat (g)	31	12
Carbohydrate (g)	63	24
Sugars (g)	1	1
Protein (g)	38	14
Salt (g)	2.41	0.91

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, Soy, Gluten & Sulphites.

## Contact

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## Prep

**a)** Preheat the oven to 200°C.

**b)** Roughly chop the **chives**.

**c)** Peel and grate the **garlic** (or use a garlic press).

**d)** Grate the **Cheddar, Monterey Jack and Red Leicester**. Drain the **mozzarella** and tear it into small pieces.

**e)** Cut the top of the **bread** with a crisscross pattern: slice in 2cm intervals lengthways and widthways, so the **bread** is crisscrossed, but not cut through.

## Butter Would Melt

**a)** Pop a small saucepan on low heat, melt the **butter** in the pan, 2-3 mins.

**b)** Once melted, remove from the heat and stir in the **garlic, chives** and **oil** (see ingredients for amount).

**c)** Spoon the **garlic butter mixture** into each cut in the **bread** (make sure the **garlic butter** is evenly distributed).

## Bake

**a)** Layer all the **cheeses** on top of the **bread**, pushing some down into the cuts.

**b)** Loosely wrap the **bread** in foil.

**c)** Pop the wrapped **bread** onto a baking tray, bake on the top shelf of the oven for 15 mins.

**d)** Once the **bread** has been baking for 15 mins, unwrap and bake for another 5 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.