



Four Cheese Garlic Focaccia Bread with Rosemary and Chives

Special Sides | 30-35 Minutes • Veggie

1A



Chives



Garlic Clove



Mature Cheddar
Cheese



Monterey Jack
Cheese



Red Leicester



Mozzarella



Rosemary
Focaccia



Unsalted
Butter

Before you start

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

Cooking tools

Garlic press, saucepan, aluminium foil and baking tray.

Ingredients

	Quantity
Chives**	1 bunch
Garlic Clove**	2
Mature Cheddar Cheese** 7)	30g
Monterey Jack Cheese** 7)	30g
Red Leicester** 7)	30g
Mozzarella** 7)	1 ball
Rosemary Focaccia 13)	1
Unsalted Butter** 7)	30g
Olive Oil*	2 tbsps

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	264g	100g
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)	2.39	0.91

Nutrition for uncooked ingredients based on 2 person recipe.

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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Packed in the UK

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1



2



3



Get Prepped

a) Preheat the oven to 200°C .

b) Roughly chop the **chives** (use scissors if easier). Peel and grate the **garlic** (or use a garlic press).

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

d) Cut the top of the **focaccia** into a crisscross pattern, slicing at 2cm intervals lengthways and widthways, without cutting through to the bottom.

Make the Garlic Butter

a) Pop a small saucepan on low heat.

b) Add the **butter** to the pan and heat until melted, 2-3 mins.

c) Remove from the heat and stir in the **garlic, chives and olive oil** (see ingredients for amount).

d) Spoon the **garlic butter** evenly into each cut in the **bread**.

Say Cheese

a) Pile the **grated cheeses** evenly on top of the **focaccia**, pushing some down into the cuts.

b) Loosely wrap the **bread** in foil and pop onto a baking tray.

c) Bake your **cheesy garlic focaccia** on the top shelf of your oven for 15 mins.

d) After 15 mins, unwrap and bake the **bread** for another 5 mins until golden and crispy. Serve on a board to tear and share.

Enjoy!