



Roasted Tomato Dip with Dill and Ciabatta Dippers

Special Sides 30 Minutes • Little Spice • 1 of your 5 a day

Nº 1A



Baby Plum Tomatoes



Ciabatta



Garlic Clove



Dill



Philadelphia Cheese



Dukkah Mix



Chilli Flakes

Before you start

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

Cooking tools, you will need:

Baking Tray, Garlic Press, Bowl.

Ingredients

	Quantity
Baby Plum Tomatoes	250g
Sugar*	1 tsp
Ciabatta 11) 13)	2
Garlic Clove	2
Dill**	1 bunch
Olive Oil for the Garlic Bread*	3 tbsps
Philadelphia Cheese 7)**	180g
Dukkah Mix 1) 2) 3) 10)	1 sachet
Chilli Flakes	1 pinch

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	322g	100g
Energy (kJ/kcal)	2468 /590	767 /183
Fat (g)	36	11
Sat. Fat (g)	15	5
Carbohydrate (g)	52	16
Sugars (g)	13	4
Protein (g)	14	4
Salt (g)	1.36	0.42

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

1) Peanut 2) Nut 3) Sesame 7) Milk 10) Celery 11) Soya 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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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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1



2



3



Roast Your Tomatoes

a) Preheat your oven to 180°C.

b) Pop the **tomatoes** on a baking tray and add a good glug of **olive oil** and the **sugar** (see ingredients for amount). Season with **salt** and **pepper** and mix together.

c) When hot, roast on the middle shelf of your oven until they've softened and are starting to burst, 20-25 mins.

Make the Dippers

a) Meanwhile, halve your **ciabattas** and then cut each **half** into 4 fingers.

b) Peel and grate the **garlic** (or use a garlic press), roughly chop the **dill** (stalks and all).

c) Pop the **garlic** in a bowl with the **olive oil** (see ingredients for amount). Season with **salt** and **pepper** and mix together.

d) Pop the **ciabatta fingers** on another baking tray and spoon over the **garlicky oil**.

Serve

a) When the **tomatoes** have been in the oven for 10 mins, add the **ciabatta** to your oven on the top shelf to bake until golden, 10-15 mins.

b) Meanwhile, pop the **Philadelphia cheese** into a shallow bowl and use a spoon to spread it out over the bottom, with a slight dip in the middle.

c) Once everything is ready, spoon the **tomatoes** over the **Philadelphia cheese** and drizzle over any **juices**. Finish with the **dukkah**, **dill** and as many **chilli flakes** as you like. Drizzle over a little **extra olive oil** and serve with the **ciabatta dippers** to dip in.

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.