



Sausage & Cheddar Naanizza

with Tomato and Rocket Salad

Family 25-30 Minutes



Mature Cheddar Cheese



Tomato Puree



Sun-Dried Tomato Paste



Pork and Oregano Sausage Meat



Plain Naan



Cider Vinegar



Medium Tomato



Rocket

Before you start

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

Cooking tools

Grater, bowl, frying pan and baking tray.

Ingredients

	2P	3P	4P
Mature Cheddar Cheese** 7)	60g	90g	120g
Tomato Puree	2 sachets	3 sachets	4 sachets
Sun-Dried Tomato Paste	1 sachet	1½ sachets	2 sachets
Pork and Oregano Sausage Meat** 14)	225g	340g	450g
Plain Naan 7) 11) 13)	2	3	4
Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Sugar for the Dressing*	½ tsp	¾ tsp	1 tsp
Medium Tomato	1	2	2
Rocket**	20g	40g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	353g	100g
Energy (kJ/kcal)	3418 /817	970 /232
Fat (g)	41	12
Sat. Fat (g)	16	5
Carbohydrate (g)	76	22
Sugars (g)	11	3
Protein (g)	32	9
Salt (g)	3.29	0.93

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 11) Soya 13) Cereals containing gluten 14) Sulphites

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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Get Prepping

Preheat your oven to 220°C. Grate the **Cheddar cheese**. In a small bowl, combine the **tomato puree** and **sun-dried tomato paste**.



Ready, Steady, Bake

Bake the **naan**s on the top shelf of your oven until the **cheese** has melted and the **base** is golden, 6-7 mins.



Fry the Sausage Meat

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, add the **sausage meat** and fry until browned, 9-10 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat. **IMPORTANT:** *Wash your hands and equipment after handling raw meat. The sausage meat is cooked when no longer pink in the middle.*



Make the Salad

In a medium bowl, combine the **cider vinegar**, **olive oil** and **sugar for the dressing** (see ingredients for both amounts). Chop the **tomato** into 1cm chunks and add to the **dressing**. Top with the **rocket**, but don't mix it yet.



Top the Naanizzas

Evenly spread the **tomato mixture** over the top of the **naan breads**. Pop the **naan**s onto a baking tray and scatter the **sausage meat** on top of each. Sprinkle over the **Cheddar**.



Serve

Slide a **sausage and cheddar naanizza** onto each plate. Toss the **rocket** and **tomato** in the **dressing** and serve alongside.

Enjoy!