



# Serrano Figgy Mozzarella Salad with Roasted Peppers and Ciabatta Croutons

Special Sides 25 Minutes • 1 of your 5 a day

1A



Bell Pepper



Baby Plum Tomatoes



Garlic Clove



Ciabatta



Mozzarella



Serrano Ham



Balsamic Vinegar



Fig Jam



Rocket

## 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
Bell Pepper***	1
Baby Plum Tomatoes	125g
Garlic Clove	1
Ciabatta <b>11</b> <b>13</b> )	1
Mozzarella <b>7</b> )**	1 ball
Serrano Ham**	2 slices
Balsamic Vinegar <b>14</b> )	1 sachet
Fig Jam	1 sachet
Olive Oil for the Dressing*	1 tbsp
Rocket**	40g

*\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.*

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>318g</b>	<b>100g</b>
Energy (kJ/kcal)	1854 /443	584 /140
Fat (g)	21	7
Sat. Fat (g)	11	3
Carbohydrate (g)	38	12
Sugars (g)	17	5
Protein (g)	24	8
Salt (g)	1.44	0.45

*Nutrition for uncooked ingredients based on 2 person recipe.*

## Allergens

7) Milk 11) Soya 13) Gluten 14) Sulphites

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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## Prep Time

**a)** Preheat your oven to 200°C.

**b)** Halve the **pepper** and discard the core and seeds. Slice into thin strips.

**c)** Pop the **pepper** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. When the oven is hot, roast on the top shelf until soft and slightly charred, 10-12 mins.

**d)** Halve the **tomatoes**. Peel and grate the **garlic** (or use a garlic press).

## Finish It Off

**a)** Tear the **ciabatta** into bite-sized pieces. Pop onto one side of a baking tray, drizzle with **oil** and season with **salt** and **pepper**.

**b)** Pop the **tomatoes** on the other side of the baking tray, toss in the **garlic** and drizzle with **oil**, season with **salt** and **pepper**. Bake on the middle shelf of your oven until golden and crispy, 8-10 mins.

**c)** Drain and tear the **mozzarella** into small pieces.

**d)** Tear the **serrano ham** into small pieces.

## Mix It Up

**a)** Add the **balsamic vinegar**, **fig jam** and **olive oil for the dressing** (see ingredients for amount) to a large bowl and mix well. Season with **salt** and **pepper**.

**b)** Once everything is cooked, remove the **veggies** and **croutons** from the oven, add to the bowl with any **cooking juices** and gently mix. Let the bowl sit for a couple of minutes (to let the bread absorb the flavours).

**c)** Mix in the **rocket** and **mozzarella**.

**d)** Divide between your plates and finish by topping with the **serrano ham**.

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.