



SMOKY RATATOUILLE

with Goat's Cheese and Garlic Bread



HELLO BASIL

This herb takes its name from the ancient Greek word for King, 'basileus'. Many people still call it the 'King of Herbs'.



Yellow Pepper



Courgette



Garlic Clove



Aubergine



Smoked Paprika



Diced Tomatoes



Ciabatta



Basil



Goat's Cheese

MEAL BAG

40 mins

4 of your 5 a day

Cook within 3 Days of Delivery

Veggie

Smoked paprika is most definitely one of our favourite spices. Regular paprika is made by drying peppers in the sun then grinding them to a powder. For the smoked variety, the peppers are dried in smoke sheds using wood such as oak to impart a distinctive flavour. It's a great store cupboard essential and adds a whole new dimension to your cooking. For this recipe, we balanced it against fresh, mild goat's cheese.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Fine Grater** (or **Garlic Press**), some **Baking Paper**, two **Baking Trays** and a **Frying Pan**. Now, let's get cooking!



1 PREP THE VEGGIES

Preheat your oven to 220°C. Halve, then remove the core from the **pepper** and slice into thin strips. Remove the top and bottom from the **courgette**. Halve lengthways then chop widthways into small pieces. Peel and grate all but one **garlic clove** (or use a garlic press).



2 NOW THE AUBERGINE

Remove the stalk top from the **aubergine** then slice it in half lengthways. Slice each half lengthways again into three strips (six strips per **aubergine**). Chop widthways into roughly 2cm chunks.



3 ROAST THE VEGGIES

Put the **pepper, courgette** and **aubergine** on a lined baking tray and drizzle with **oil**. Season with **salt** and **pepper**. Toss to coat then spread out and pop on the top shelf of your oven. Roast until softened and slightly crisp at the edges, about 20 mins.



4 MAKE THE SAUCE

Meanwhile, heat a drizzle of **oil** in a frying pan on medium heat. Add the **grated garlic** and the **smoked paprika** and fry for 1 minute. Add the **diced tomatoes** and a pinch of **sugar** (if you have some). Season with **salt** and **pepper**. Lower the heat and simmer, stirring occasionally, until you have a thick **tomato sauce**, about 15 mins. Once the **veggies** are ready, remove them from your oven and turn your grill to high.



5 TOAST THE CIABATTA

Cut the **ciabatta** in half lengthways (as if you were making a sandwich). Pop it on another baking tray under your grill and toast until golden, 1-2 mins on each side. Cut the remaining clove of **garlic** in half and rub this across the cut side of the **ciabatta**. Drizzle over the **olive oil** (see ingredients for amount) and season with a pinch of **salt** and **pepper**.



6 FINISH AND SERVE

Tear the **basil leaves** and add **two thirds** of them to the **tomato sauce**, along with the **veggies**. Stir to combine. Serve the **smoky ratatouille** in bowls and scatter over the remaining **basil leaves**. Crumble on the **goat's cheese** and serve with the **garlic bread** on the side. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Yellow Pepper	1	1	2
Courgette	1	1	2
Garlic Clove	2	2	3
Aubergine	1	2	2
Smoked Paprika	¾ tsp	1 tsp	1½ tsp
Diced Tomatoes	1 tin	1½ tins	2 tins
Ciabatta 13)	1	1½	2
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Basil, torn	1 bunch	1 bunch	1 bunch
Goat's Cheese 7)	1 log	1 log	2 logs

*Not Included

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 652G	PER 100G
Energy (kcal)	397	61
(kJ)	1659	254
Fat (g)	17	3
Sat. Fat (g)	10	2
Carbohydrate (g)	40	6
Sugars (g)	15	2
Protein (g)	21	3
Salt (g)	3.55	0.54

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these between uses.

THUMBS UP OR THUMBS DOWN?

Head online or use our app to rate this recipe or get in touch via: hello@hellofresh.co.uk

You made this, now show it off! Share your creations with us:

#HelloFreshSnaps

HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

Packed in the UK

HelloFRESH