



# Cheesy Veggie 'Nduja and Sweetcorn Naanizza with Sun-Dried Tomato Sauce and Wedges

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Winter Warmers 35-40 Minutes • **Very Hot** • 1 of your 5 a day • Veggie



Potatoes



Sweetcorn



Mature Cheddar  
Cheese



Mayonnaise



Vegan 'Nduja



Tomato Puree



Sun-Dried  
Tomato Paste



Plain Naans

**Pantry Items**

Oil, Salt, Pepper, Honey

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep. Ingredients in **red** are hot!

## Cooking tools

Baking tray, sieve, grater and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Sweetcorn	160g	255g	340g
Mature Cheddar Cheese** 7)	60g	80g	120g
Mayonnaise 8) 9)	32g	64g	64g
Vegan 'Nduja	½ sachet	¾ sachet	1 sachet
Tomato Puree	30g	30g	60g
Sun-Dried Tomato Paste	25g	50g	50g
Plain Naans 7) 13)	2	3	4
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Honey*	1 tbspc	1½ tbspc	2 tbspc

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>516g</b>	<b>100g</b>
Energy (kJ/kcal)	3667 /877	711 /170
Fat (g)	28.7	5.6
Sat. Fat (g)	8.8	1.7
Carbohydrate (g)	127.9	24.8
Sugars (g)	18.2	3.5
Protein (g)	26.9	5.2
Salt (g)	2.85	0.55

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 8) Egg 9) Mustard 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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## Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Assemble your Naanizzas

Increase your oven temperature to 240°C/220°C fan/gas mark 9.

Pop the **naans** onto a baking tray. Divide the **sun-dried tomato sauce** between them and spread with the back of a spoon, leaving a 1cm border.

Top evenly with the **sweetcorn**, then sprinkle over the **Cheddar**.



## Get Prepped

Meanwhile, drain the **sweetcorn** in a sieve.

Grate the **Cheddar cheese**.



## Ready, Steady, Bake

When the **wedges** have about 10 mins remaining, move them to the middle shelf of your oven.

Bake the **naanizzas** on the top shelf until the **cheese** is golden and bubbling, 7-10 mins.



## Make the Sauces

In a small bowl, combine the **mayo**, **honey** (see pantry for amount) and the **vegan 'Nduja** (see ingredients for amount - use less if you'd prefer things milder). Set aside for serving.

In another small bowl, combine the **tomato puree** and **sun-dried tomato paste**. Season with **salt** and **pepper**, then mix well.



## Serve Up

Share your **cheesy naanizzas** and **wedges** between your plates.

Drizzle the **honey 'Nduja mayo** over your **naanizzas** or serve on the side for dipping.

## Enjoy!