



# Creamy Gochujang Naanizza with Mushrooms and Black Sesame Chips

**Classic** 30-35 Minutes • **Mild Spice** • 1 of your 5 a day • Veggie

41



Potatoes



Black Sesame  
Seeds



Sliced Mushrooms



Garlic Clove



Mature Cheddar  
Cheese



Creme Fraiche



Gochujang Paste



Honey



Plain Naans

**Pantry Items**

Oil, Salt, Pepper, Mayonnaise

## 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, frying pan, garlic press and grater.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Black Sesame Seeds <b>3)</b>	5g	7g	10g
Sliced Mushrooms**	180g	240g	360g
Garlic Clove**	1	1½	2
Mature Cheddar Cheese** <b>7)</b>	60g	90g	120g
Crème Fraîche** <b>7)</b>	75g	150g	150g
Gochujang Paste <b>11)</b>	30g	50g	60g
Honey	15g	22g	30g
Plain Naans <b>7)</b> <b>13)</b>	2	3	4

Pantry	2P	3P	4P
Mayonnaise*	1 tbsp	1½ tbsp	2 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3864 /924	705 /169
Fat (g)	38.1	6.9
Sat. Fat (g)	15.5	2.8
Carbohydrate (g)	121.1	22.1
Sugars (g)	15.8	2.9
Protein (g)	26.5	4.8
Salt (g)	2.52	0.46

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

## Allergens

**3)** Sesame **7)** Milk **11)** Soya **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, cereals containing 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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### Chop your Chips

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel)  
Pop the **chips** onto a large baking tray.

Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **black sesame**, then toss to coat.  
Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



### Make your Creamy Sauce

Pop the (now empty) frying pan on medium heat (no need to clean).

Add the **crème fraiche**, **gochujang paste** and **honey**. Stir until well combined, then remove from the heat. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.**



### Fry the Mushrooms

While the **chips** bake, heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, add the **sliced mushrooms** to the pan. Season with **salt** and **pepper** and fry, stirring occasionally, until browned, 5-6 mins.



### Naanizza Time

Pop the **naans** onto a baking tray.

Divide the **creamy gochujang sauce** between them and spread out with the back of a spoon, leaving a 1cm border.

Top with the **garlicky mushrooms**, then sprinkle over the **Cheddar**.

When the oven is hot, bake the **naanizzas** on the middle shelf until the **cheese** is golden and bubbling and the base is crisp, 7-10 mins.



### Add the Garlic

Meanwhile, peel and grate the **garlic** (or use a garlic press). Grate the **Cheddar cheese**.

Once the **mushrooms** have browned, lower the heat to medium and stir in the **garlic**. Fry for 1 min more.

Remove the **garlicky mushrooms** from the pan and set aside for later.



### Serve Up

Share your **naanizzas** between your serving plates with the **chips** alongside.

Finish with a dollop of **mayo** (see pantry for amount) for **dipping** the **chips** in.

### Enjoy!