

# Cheddar & Chorizo Pan-Fried Pizza Panini

with a Rocket and Balsamic Side Salad

10-15 Minutes









Diced Chorizo





Sun-Dried

Tomato Paste

Mature Cheddar Cheese



Wild Rocket



Balsamic Glaze



#### PAN-FRIED PANINI

These are the pan-fried instructions, but this recipe will be just as tasty in a panini press if you have one!

### **Pantry Items**

Oil, Olive Oil, Salt, Pepper

# Before you start

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

# Cooking tools

Frying pan, grater and bowl.

# Ingredients

Ingredients	Quantity	
Diced Chorizo**	60g	
Ciabatta 13)	2	
Mature Cheddar Cheese** 7)	120g	
Sun-Dried Tomato Paste	50g	
Wild Rocket**	40g 12ml	
Balsamic Glaze 14)		

Pantry	Quantity	
Olive Oil for the Dressing*	1 tbsp	
*Not Included ** Store in the Fridge		

#### **Nutrition**

Per serving	Per 100g
237g	100g
2848 /681	1204 /288
41.2	17.4
18.4	7.8
49.1	20.7
5.9	2.5
30.6	12.9
4.47	1.89
	237g 2848 /681 41.2 18.4 49.1 5.9 30.6

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

# **Allergens**

7) Milk 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, 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. Be careful when adding water to hot pans while cooking.

#### Contact

Let us know what you think! Share your creations with #HelloFreshSnaps Head to <u>hellofresh.co.uk</u> or use our app to rate this recipe You can recycle me!

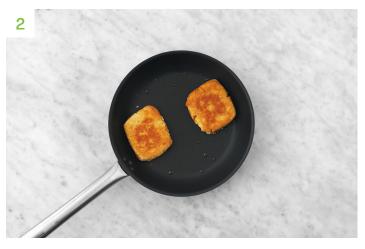
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# **Get Prepped**

- a) Heat a large frying pan on medium-high heat (no oil).
- **b)** Once hot, add the **chorizo** and fry until it starts to brown, 3-4 mins. Remove the **chorizo** from the pan and set aside. Keep the pan for the next step.
- c) While the chorizo fries, halve the ciabatta and grate the cheese.
- d) Spread the sun-dried tomato paste over the lids and bases of your ciabatta.
- e) Share the Cheddar and chorizo evenly between your ciabatta bases, then sandwich shut the 2 halves.



# Bring on the Panini

- a) Wipe out your frying pan and return to medium-high heat with a drizzle of oil.
- **b)** Once hot, add the **ciabatta**, pressing down with a spatula or heavy-bottomed pan.
- c) Cook, pressing occasionally, until the bread is golden and toasted and the cheese has melted, 2-4 mins each side.



#### Make the Salad and Serve

- a) In a small bowl, combine the olive oil for the dressing (see pantry for amount) and the **rocket**. Season with **salt** and **pepper** and toss to coat.
- **b)** Once cooked, slice your **paninis** diagonally and share between 2 serving plates.
- c) Serve the dressed rocket alongside your panini and drizzle the balsamic glaze over the **salad** to finish.

# Enjoy!