



Loaded Pizza Style Harissa Flatbreads

with Greek Style Cheese and Flaked Almonds

Special Sides 15-20 Minutes • Mild Spice • Veggie

2A

Find all your unchilled Market items in bag A.



Garlic Clove



Harissa Paste



Sun-Dried Tomato Paste



Greek Style Flatbreads



Greek Style Salad Cheese



Flat Leaf Parsley



Toasted Flaked Almonds

Pantry Items
Butter

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

Garlic press, saucepan and baking tray.

Ingredients

| Ingredients | Quantity |
|--------------------------------------|----------|
| Garlic Clove** | 2 |
| Harissa Paste 14) | 50g |
| Sun-Dried Tomato Paste | 50g |
| Greek Style Flatbreads 13) | 2 |
| Greek Style Salad Cheese** 7) | 100g |
| Flat Leaf Parsley** | 1 bunch |
| Toasted Flaked Almonds 2) | 15g |

| Pantry | Quantity |
|---------|----------|
| Butter* | 20g |

*Not Included **Store in the Fridge

Nutrition

| Typical Values for uncooked ingredient | Per serving | Per 100g |
|--|-------------|-----------|
| Energy (kJ/kcal) | 2494 /596 | 1202 /287 |
| Fat (g) | 37.5 | 18.1 |
| Sat. Fat (g) | 15.3 | 7.4 |
| Carbohydrate (g) | 41.4 | 20.0 |
| Sugars (g) | 7.2 | 3.5 |
| Protein (g) | 20.0 | 9.6 |
| Salt (g) | 3.11 | 1.50 |

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

Allergens

2) Nuts **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

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1



2



3



Make the Harissa Sauce

- Preheat your oven to 220°C/200°C fan/gas mark 7. Peel and grate the **garlic** (or use a garlic press).
- Pop a small saucepan on medium heat and add the **garlic**, **harissa paste**, **sun-dried tomato paste** and **butter** (see pantry for amount).
- Simmer, stirring, until the **butter** has melted and everything is combined, 1-2 mins.

Into the Oven

- Pop **2 flatbreads** onto a baking tray.
- Spread the **harissa mixture** evenly over the **flatbreads**. **TIP:** Keep the remaining flatbreads for another recipe.
- Crumble over the **Greek style salad cheese**, then bake on the top shelf of the oven until lightly browned and crisp, 12-14 mins.

The Finishing Touches

- Meanwhile, roughly chop the **parsley** (stalks and all).
- Once baked, pop the **loaded pizza flatbread** onto your serving platter.
- Sprinkle over the **parsley** and **toasted flaked almonds** to finish.

Enjoy!