



Super Cheesy Pesto Garlic Baguette

with Cheddar and Hard Italian Style Cheese

Special Sides 20-25 Minutes • Veggie

20A

Find all your unchilled Market items in bag A.



Garlic Clove



Mature Cheddar Cheese



Grated Hard Italian Style Cheese



Fresh Pesto



SlooOW Stone Oven White Baguette

Pantry Items
Olive Oil

Before you start

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

Cooking tools

Garlic press, grater, bowl, baking paper and baking tray.

Ingredients

Ingredients	Quantity
Garlic Clove**	3
Mature Cheddar Cheese** 7)	60g
Grated Hard Italian Style Cheese** 7) 8)	40g
Fresh Pesto** 7)	32g
SlooOW Stone Oven White Baguette 3) 11) 13)	1

Pantry	Quantity
Olive Oil*	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2020 /483	1779 /425
Fat (g)	39.1	34.4
Sat. Fat (g)	14.0	12.3
Carbohydrate (g)	14.8	13.1
Sugars (g)	1.4	1.2
Protein (g)	16.7	14.7
Salt (g)	1.63	1.44

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

Allergens

3) Sesame 7) Milk 8) Egg 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. Be careful when adding water to hot pans while cooking.

Contact

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1



2



3



Hey Pesto

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

b) Peel and grate the **garlic** (or use a garlic press).

c) Grate the **Cheddar cheese**.

d) In a medium bowl, mix together the **garlic**, **Cheddar**, **grated hard Italian style cheese**, **pesto** and the **olive oil** (see pantry for amount).

Prep the Bread

a) Place your **baguette** in between two wooden spoon handles on a board. Make diagonal slices widthways at 2cm intervals, making sure not to cut the whole way through - you'll make approximately 12 cuts.

b) Pop the **baguette** onto a lined baking tray and use a teaspoon to spoon **two thirds** of the **pesto mixture** equally into each cut. **TIP:** Don't worry if the bread breaks when doing this, the cheese will melt and stick it back together in the oven.

Ready, Steady, Bake

a) Spread the remaining **pesto mixture** over the top of the **baguette**, then bake on the top shelf of your oven until the **cheese** is melted and slightly golden, 10-12 mins.

b) Once cooked, remove from your oven and transfer to a board.

c) Allow to cool for 5 mins, then tear and share!

Enjoy!