



Margherita Pizza Style Sourdough Baguette with Baby Plum Tomatoes

Special Sides 20-25 Minutes • Veggie

2A

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SloOW Stone Oven
White Baguette



Tomato Puree



Sun-Dried
Tomato Paste



Mixed Herbs



Baby Plum
Tomatoes



Mozzarella

Pantry Items
Sugar, Salt

Before you start

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

Cooking tools

Bowl, kitchen paper, baking paper and baking tray.

Ingredients

Ingredients	Quantity
SlooOW Stone Oven White Baguette 3) 11) 13)	1
Tomato Puree	30g
Sun-Dried Tomato Paste	50g
Mixed Herbs	1 sachet
Baby Plum Tomatoes	125g
Mozzarella** 7)	1 ball

Pantry	Quantity
Water*	50ml
Sugar*	1.5 tsp
Salt*	¼ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	207g 1105/264	100g 535/128
Fat (g)	12.1	5.8
Sat. Fat (g)	6.0	2.9
Carbohydrate (g)	24.9	12.0
Sugars (g)	10.0	4.8
Protein (g)	12.6	6.1
Salt (g)	2.23	1.08

*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. Be careful when adding water to hot pans while cooking.

Contact

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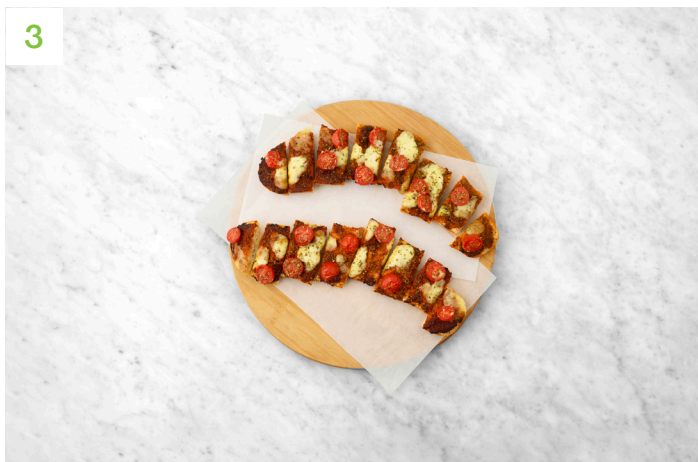
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2



3



Get Prepped

a) Preheat your oven to 240°C/220°C fan/gas mark 9.

b) Halve the **baguette** horizontally.

c) In a small bowl, combine the **tomato puree**, **sun-dried tomato paste**, **half the mixed herbs**, the **water** (see pantry for amount) and **1 tsp sugar**. Set aside.

d) Halve the **baby plum tomatoes**.

Layer Up

a) Drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with **kitchen paper**, then tear into small pieces.

b) Pop the **baguette halves** onto a lined baking tray and spread the **tomato sauce mixture** onto the cut sides, then top evenly with the **baby plum tomatoes**. Sprinkle **¼ tsp salt** and **½ tsp sugar** over the **tomatoes**.

c) Evenly share the **mozzarella** pieces on top.

d) Sprinkle over the remaining **mixed herbs** and bake on the top shelf of your oven until the **cheese** has melted, the **tomatoes** have softened and the **bread** is starting to crisp, 8-10 mins.

Slice and Serve

a) Once cooked, carefully remove your **pizza bread** from the oven.

b) Pop onto a sharing board and cut into slices.

Enjoy!