



# Cheddar & Chorizo Pan-Fried Pizza Panini

with a Rocket and Balsamic Side Salad

Lunch 10-15 Minutes

28A

Find all your unchilled Market items in bag A.



Diced Chorizo



Ciabatta



Mature Cheddar Cheese



Sun-Dried Tomato Paste



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 <b>13)</b>	2
Mature Cheddar Cheese** <b>7)</b>	120g
Sun-Dried Tomato Paste	50g
Wild Rocket**	40 g
Balsamic Glaze <b>14)</b>	12ml

Pantry	Quantity
Olive Oil for the Dressing*	1 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2848 /681	1204 /288
Fat (g)	41.2	17.4
Sat. Fat (g)	18.4	7.8
Carbohydrate (g)	49.1	20.7
Sugars (g)	5.9	2.5
Protein (g)	30.6	12.9
Salt (g)	4.47	1.89

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

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1



2



3



## Get Prepped

- Heat a large frying pan on medium-high heat (no oil).
- 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.
- While the **chorizo** fries, halve the **ciabatta** and grate the **cheese**.
- Spread the **sun-dried tomato paste** over the **lids** and **bases** of your **ciabatta**.
- Share the **Cheddar** and **fried chorizo** evenly between your **ciabatta bases**, then sandwich shut the **2 halves**.

## Bring on the Panini

- Wipe out your frying pan and return to medium-high heat with a drizzle of **oil**.
- Once hot, add the **ciabatta**, pressing down with a spatula or heavy-bottomed pan.
- 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

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

## Enjoy!