



# Tear 'n' Share Triple Cheese Garlic Baguette with Cheddar, Mozzarella and Red Leicester

Special Sides 30-35 Minutes • Veggie

20A

Find all your unchilled Market items in bag A.



Chives



Garlic Clove



SlooOW Stone Oven White Baguette



Mature Cheddar Cheese



Red Leicester



Mozzarella



Unsalted Butter

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, kitchen paper, saucepan, aluminium foil and baking tray.

## Ingredients

Ingredients	Quantity
Chives**	1 bunch
Garlic Clove**	2
SlooOW Stone Oven White Baguette <b>3) 11) 13)</b>	1
Mature Cheddar Cheese** <b>7)</b>	60g
Red Leicester** <b>7)</b>	30g
Mozzarella** <b>7)</b>	1 ball
Unsalted Butter** <b>7)</b>	30g

Pantry	Quantity
Olive Oil*	2 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2306/551	1527/365
Fat (g)	45.0	29.8
Sat. Fat (g)	25.3	16.8
Carbohydrate (g)	14.1	9.4
Sugars (g)	1.7	1.2
Protein (g)	22.4	14.9
Salt (g)	1.47	0.97

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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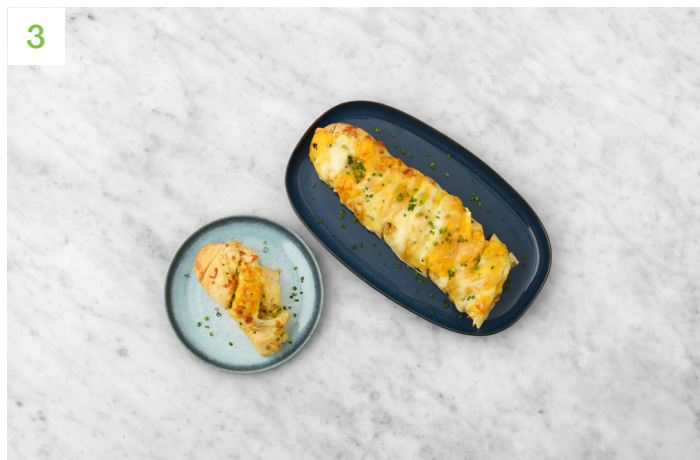
1



2



3



## Get Prepped

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

**b)** Roughly chop the **chives** (use scissors if easier). Peel and grate the **garlic** (or use a garlic press).

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

**d)** Grate the **Cheddar** and **Red Leicester**. Drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with kitchen paper, then slice into as many rounds as you have cuts in the **bread**.

## Make the Garlic and Chive Butter

**a)** Pop a small saucepan on low heat.

**b)** Add the **butter** to the pan and gently heat until melted, 2-3 mins.

**c)** Remove from the heat and stir in the **garlic**, **two thirds** of the **chives** and the **olive oil** (see pantry for amount).

**d)** Lay the **baguette** onto a foil lined baking tray and spoon the **garlic and chive butter** evenly into each cut in the **bread**.

## Say Cheese

**a)** Push a **mozzarella slice** into each cut to finish, then pile the **grated cheese** evenly on top of the **bread**, pushing some down into the cuts.

**b)** Loosely wrap the foil around your **cheesy garlic baguette** to enclose it, then bake on the top shelf of your oven until melted and golden, 15 mins.

**c)** After 15 mins, unwrap and bake the **bread** for another 5 mins until golden and crispy. Serve on a board to tear and share.

**d)** Scatter over the remaining **chives** to finish.

Enjoy!