



Creamy Truffle and Mushroom Naanizza

with Rocket, Balsamic Glaze and Chips

Classic 35-40 Minutes • Veggie • 1 of your 5 a days

41



Potatoes



Closed Cup Mushrooms



Garlic Clove



Mature Cheddar Cheese



Creme Fraiche



Vegetable Stock Paste



Plain Naans



Truffle Zest



Wild Rocket



Balsamic Glaze

Pantry Items

Oil, Salt, Pepper, Mayonnaise

Before you start

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

Cooking tools

Baking tray, frying pan, garlic press, grater and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Closed Cup Mushrooms**	150g	225g	300g
Garlic Clove**	2	3	4
Mature Cheddar Cheese** 7)	40g	60g	80g
Creme Fraiche** 7)	75g	120g	150g
Vegetable Stock Paste 10)	10g	15g	20g
Plain Naans 7) 13)	2	3	4
Truffle Zest	1 sachet	1½ sachets	2 sachets
Wild Rocket**	20g	40g	40g
Balsamic Glaze 14)	12ml	18ml	24ml

Pantry	2P	3P	4P
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	532g 3761 /899	100g 707 /169
Fat (g)	38.5	7.2
Sat. Fat (g)	13.5	2.5
Carbohydrate (g)	115.7	21.7
Sugars (g)	10.2	1.9
Protein (g)	24.1	4.5
Salt (g)	3.16	0.59

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

Allergens

7) Milk 10) Celery 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, mollusc, 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 Chop your Chips

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



4 Build your Naanizzas

Pop the **naans** onto a baking tray.

Divide the **creamy sauce** between them and spread with the back of a spoon, leaving a 1cm border.

Top with the **garlicky mushrooms**, then sprinkle over the **Cheddar**.

Bake the **naanizzas** on the middle shelf until the **cheese** is golden and bubbling and the **base** is golden, 7-10 mins.



2 Fry the Mushrooms

In the meantime, thinly slice the **mushrooms**.

Heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, add the **mushrooms** to the pan. Season with **salt** and **pepper**. Fry, stirring occasionally, until browned, 5-6 mins.

Meanwhile, peel and grate the **garlic** (or use a garlic press). Grate the **cheese**.

Once the **mushrooms** are browned, lower the heat to medium and stir in the **garlic**, then fry for 1 min more.



5 Finishing Touches

Once your **naans** have finished cooking, remove them from the oven.

Sprinkle the **truffle zest** over each **naan**.

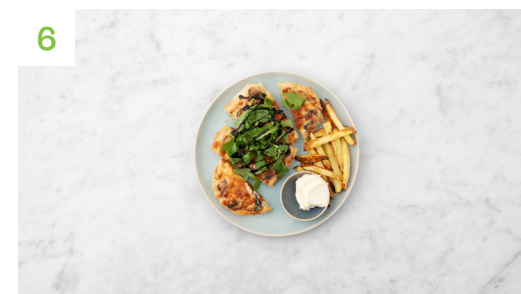


3 Make the Creamy Sauce

Transfer the **garlicky mushrooms** to a bowl and set aside for later.

Add the **creme fraiche** and **vegetable stock paste** to the (now empty) pan and pop back on medium heat.

Warm through, then remove from the heat and stir until well combined. Season with a good grind of **pepper**.



6 Serve Up

Share your **naanizzas** between your plates with the **chips** alongside.

Add a handful of **rocket** on top of each **naanizza** and drizzle over the **balsamic glaze**.

Add a dollop of **mayo** (see pantry for amount) for dipping.

Enjoy!