



# Creamy Gochujang and Mushroom Naanizza

with Chips and Sweet Chilli Slaw

43

Classic 30-35 Minutes • Mild Spice • 2 of your 5 a day • Veggie



Potatoes



Sliced Mushrooms



Garlic Clove



Mature Cheddar Cheese



Creme Fraiche



Gochujang Paste



Honey



Plain Naans



Sweet Chilli Sauce



Mayonnaise



Coleslaw Mix



Spring Onion

**Pantry Items**  
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. Ingredients in **red** are hot!

## Cooking tools

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

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Sliced Mushrooms**	180g	240g	360g
Garlic Clove**	1	1½	2
Mature Cheddar Cheese** 7)	60g	90g	120g
Creme Fraiche** 7)	75g	150g	150g
Gochujang Paste 11)	30g	50g	60g
Honey	15g	22g	30g
Plain Naans 7) 13)	2	3	4
Sweet Chilli Sauce	32g	48g	64g
Mayonnaise 8) 9)	32g	48g	64g
Coleslaw Mix**	120g	180g	240g
Spring Onion**	2	3	4

## Nutrition

Typical Values for uncooked ingredient	Per serving 650g	Per 100g 100g
Energy (kJ/kcal)	4016 /960	618 /148
Fat (g)	36.4	5.6
Sat. Fat (g)	15.3	2.4
Carbohydrate (g)	133.4	20.5
Sugars (g)	26.5	4.1
Protein (g)	27.2	4.2
Salt (g)	2.96	0.46

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

## Allergens

7) Milk 8) Egg 9) Mustard 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, 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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## 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.



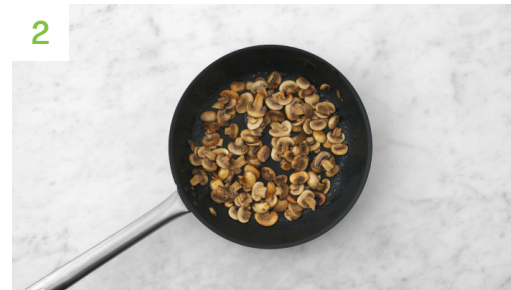
## Make your Creamy Sauce

Pop the (now empty) frying pan on medium heat (no need to clean).

Add the **creme fraiche**, **gochujang paste** and **honey**. Stir until well combined, then remove from the heat.

**TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

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



## Fry the Mushrooms

While the chips bake, heat a drizzle of **oil** in a large frying pan on high heat.

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



## Add the Garlic

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

Once the **mushrooms** have browned, lower the heat to medium and stir in the **garlic**. Fry for 1 min more. Remove the **garlicky mushrooms** from the pan and set aside for later.



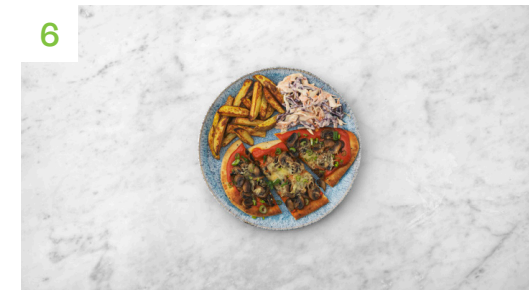
## Naanizza Time

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

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

When the oven is hot, bake the **naanizzas** on the middle shelf until the **cheese** is golden and bubbling and the **base** is crispy, 7-10 mins.

Meanwhile, in a medium bowl, combine the **sweet chilli sauce** and **mayo**. Stir in the **coleslaw mix** and season with **salt** and **pepper**. Trim and thinly slice the **spring onions**.



## Serve Up

Share your **naanizzas** between your plates. Sprinkle over the **spring onion** to finish.

Serve the **chips** and **sweet chilli slaw** alongside.

## Enjoy!