



Greek Salad Inspired Bruschetta

with Greek Style Cheese, Tomatoes and Cucumber

Special Sides 20-25 Minutes • 1 of your 5 a day • Veggie

20A

Find all your unchilled Market items in bag A.



Ciabatta



Baby Plum Tomatoes



Lemon



Baby Cucumber



Greek Style Salad Cheese

Pantry Items

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

Baking tray and bowl.

Ingredients

| Ingredients | Quantity |
|--------------------------------------|----------|
| Ciabatta 13) | 2 |
| Baby Plum Tomatoes | 125g |
| Lemon** | 1 |
| Baby Cucumber** | 1 |
| Greek Style Salad Cheese** 7) | 100g |

| Pantry | Quantity |
|-----------------------------|----------|
| Olive Oil for the Dressing* | 1 tbsp |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 340g | 100g |
| Energy (kJ/kcal) | 1702 /407 | 501 /120 |
| Fat (g) | 18.5 | 5.4 |
| Sat. Fat (g) | 9.0 | 2.7 |
| Carbohydrate (g) | 50.1 | 14.8 |
| Sugars (g) | 6.2 | 1.8 |
| Protein (g) | 15.3 | 4.5 |
| Salt (g) | 2.17 | 0.64 |

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

Allergens

7) Milk **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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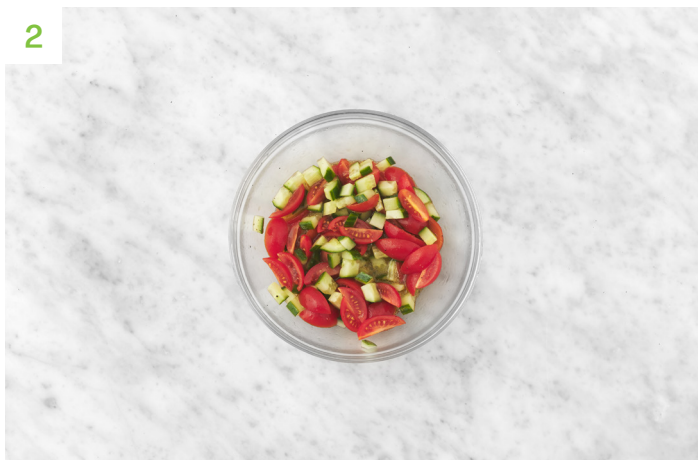
Make your Bruschetta

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Halve the **ciabatta**, then halve them again into triangles.

b) Pop your **ciabatta triangles** on a baking tray, drizzle with **olive oil**, then season with **salt** and **pepper**.

c) Bake on the top shelf of your oven until golden, 6-8 mins.

2



Prep your Toppings

a) Quarter the **baby plum tomatoes**. Juice the **lemon** into a medium bowl.

b) Trim the **cucumber**, then halve lengthways. Cut lengthways into roughly 1cm wide strips, then cut into 1cm pieces widthways.

c) Add the **tomatoes**, **cucumber** and **olive oil for the dressing** (see pantry for amount) to the bowl of **lemon juice**. Season with **salt** and **pepper** and stir to combine.

3



Finish and Serve

a) Once baked, top the **ciabatta bruschetta** with the **lemony tomato and cucumber mixture**.

b) Crumble over the **Greek style cheese** and pour over any remaining **dressing** to finish.

Enjoy!