



# Baked Chorizo and Cheddar Rollitos

with Roasted Garlic & Chive Aioli

Special Sides 15-20 Minutes • Mild Spice

20A

Find all your unchilled Market items in bag A.



Garlic Clove



Mature Cheddar Cheese



Chorizo Slices



Honey



Chives



Mayonnaise

**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

Aluminium foil, baking tray, baking paper, kitchen scissors and bowl.

## Ingredients

Ingredients	Quantity
Garlic Clove**	2
Mature Cheddar Cheese** 7)	160g
Chorizo Slices** 7)	75g
Honey	15g
Chives**	1 bunch
Mayonnaise 8) 9)	64g

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4072 / 973	2468 / 590
Fat (g)	46.1	28.0
Sat. Fat (g)	21.7	13.2
Carbohydrate (g)	9.8	5.9
Sugars (g)	7.8	4.7
Protein (g)	29.4	17.8
Salt (g)	3.14	1.90

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

## Allergens

7) Milk 8) Egg 9) Mustard

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



2



3



## Roast the Garlic

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

**b)** Pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Place onto a baking tray.

**c)** When the oven is hot, roast the **garlic parcel** on the middle shelf until soft, 10-12 mins.

## Roll with It

**a)** Meanwhile, cut each **block** of **Cheddar** lengthways, then lengthways again to create 4 equal **batons** per **block**, 16 in total.

**b)** Roll each **baton** of **Cheddar** in a **slice** of **chorizo** and lay seam-down on a lined baking tray.

**c)** Drizzle the **honey** evenly over the top of each **rollito**, then bake on the top shelf until lightly golden, 2-3 mins. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.*

**d)** In the meantime, finely chop the **chives** (use scissors if easier).

## Make the Roasted Garlic Aioli

**a)** Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

**b)** Combine the **garlic** in a small bowl with the **mayonnaise** and **two thirds** of the **chives**. Season with **salt** and **pepper**.

**c)** Serve the **garlic aioli** in a small bowl alongside for dipping. Alternatively, spread the **garlic aioli** in a circle on your serving plate and stack the **baked rollitos** on top.

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

Enjoy!