



Herby Mozzarella Stuffed Garlic Baguette

with Hard Italian Style Cheese and Fresh Parsley

Special Sides 20-25 Minutes • Veggie

22A

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Slooo Stone Oven White Baguette



Garlic Clove



Flat Leaf Parsley



Mozzarella



Unsalted Butter



Grated Hard Italian Style Cheese

Pantry Items

Olive Oil, Butter, 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

Garlic press, kitchen paper, saucepan and baking tray.

Ingredients

Ingredients	Quantity
SlooOW Stone Oven White Baguette 3) 11) 13)	1
Garlic Clove**	4
Flat Leaf Parsley**	1 bunch
Mozzarella** 7)	2 balls
Unsalted Butter** 7)	30g
Grated Hard Italian Style Cheese** 7) 8)	40g

Pantry	Quantity
Olive Oil*	3 tbsp
Salt*	½ tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	189g	100g
Energy (kJ/kcal)	2448 /585	1299 /310
Fat (g)	46.4	24.6
Sat. Fat (g)	24.7	13.1
Carbohydrate (g)	15.2	8.1
Sugars (g)	2.2	1.2
Protein (g)	26.5	14.1
Salt (g)	2.94	1.56

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

Allergens

3) Sesame **7)** Milk **8)** Egg **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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1



2



3



Get Prepped

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

b) 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.

c) Peel and grate the **garlic** (or use a garlic press). Finely chop the **parsley** (stalks and all).

d) 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**.

Stuff the Bread

a) Pop a small saucepan on medium-high heat and add the **olive oil**, **salt** (see pantry for both amounts) and the **butter**.

b) Allow the **butter** to melt, then add the **garlic** and cook for 1 min. Remove from the heat, season with **salt** and **pepper**, then stir in the **parsley**.

c) Pop the **baguette** onto a baking tray and use a teaspoon to spoon the **herby garlic oil** into each cut equally.

d) Push a **mozzarella slice** into each cut to finish. **TIP:** Don't worry if the bread splits a little, the cheese will melt and stick it back together.

Ready, Steady, Bake

a) Drizzle the **hasselback garlic bread** with a little **olive oil**, then sprinkle over the **grated hard Italian style cheese**.

b) Bake on the top shelf of your oven until the **cheese** is melted and slightly golden, 10-12 mins.

c) Once cooked, remove from your oven and transfer to a board to tear and share!

Enjoy!