



# Italian Style Mozzarella & Serrano Antipasti Board

with Crostinis, Olives and Pesto Roasted Tomatoes

Special Sides 20-25 Minutes

3A

Find all your unchilled Market items in bag A.



Baby Plum Tomatoes



Ciabatta



Olives



Pesto



Serrano Ham



Mozzarella

**Pantry Items**

Oil, Salt, Pepper, Olive Oil

## 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
Baby Plum Tomatoes	125g
Ciabatta <b>13)</b>	2
Olives	60g
Pesto** <b>7)</b>	32g
Serrano Ham**	6 slices
Mozzarella** <b>7)</b>	1 ball

Pantry	Quantity
Olive Oil*	1 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	298g 2486/594	100g 836/200
Fat (g)	32.1	10.8
Sat. Fat (g)	9.8	3.3
Carbohydrate (g)	44.2	14.9
Sugars (g)	3.6	1.2
Protein (g)	33.5	11.3
Salt (g)	5.49	1.85

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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1



## Roast the Tomatoes

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

**b)** Pop the **tomatoes** onto a baking tray. Drizzle with **oil** and season with **salt** and **pepper**.

**c)** When the oven is hot, roast the **tomatoes** on the middle shelf until they're softened and starting to burst, 12-15 mins.

2



## Bake the Crostinis

**a)** Meanwhile, slice the **ciabatta** into 1cm thick slices, making approximately 6-8 slices per **roll**.

**b)** Pop the **ciabatta slices** onto another baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat.

**c)** Bake the **crostinis** on the middle shelf of your oven until golden, 8-10 mins, then remove from the oven and set aside.

**d)** In the meantime, in a small bowl, combine the **olives**, **olive oil** (see pantry for amount) and **1 tbsp** of the **pesto**.

3



## Assemble and Serve

**a)** Once the **tomatoes** have roasted, add them to a small bowl with the remaining **pesto**. Stir gently to combine, then arrange them on your serving platter.

**b)** Tear each **slice** of **Serrano ham** into 2 long strips. Drain the **mozzarella**.

**c)** Arrange the **mozzarella**, **Serrano ham**, **baked crostinis** and **pesto olives** alongside your **tomatoes** on the serving platter.

Enjoy!