

# Cheesy Gochujang Toastie Dippers & Chive Sauce with Mature Cheddar Cheese



Market items in bag A.

Special Sides 15-20 Minutes • Medium Spice • Veggie







Mature Cheddar Cheese





Chives

Gochujang Paste





Garlic Clove

Soured Cream

#### PAN-FRIED PANINI

These are the pan-fried instructions, but this recipe will be just as tasty in a panini press if you have one!

**Pantry Items** 

Sugar, 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

Grater, bowl, frying pan and garlic press.

### Ingredients

9		
Ingredients	Quantity	
Ciabatta 13)	2	
Mature Cheddar Cheese** <b>7</b> )	90g	
Chives**	1 bunch	
Gochujang Paste 11)	30g	
Garlic Clove**	1	
Soured Cream** 7)	75g	

Pantry	Quantity
Sugar*	½ tsp

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

#### **Nutrition**

Typical Values	Per serving	Per 100g
for uncooked ingredient	194g	100g
Energy (kJ/kcal)	2035 /486	1049 /251
Fat (g)	25.3	13.0
Sat. Fat (g)	14.4	7.4
Carbohydrate (g)	47.9	24.7
Sugars (g)	7.1	3.6
Protein (g)	19.7	10.2
Salt (g)	2.71	1.40

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

## Allergens

7) Milk 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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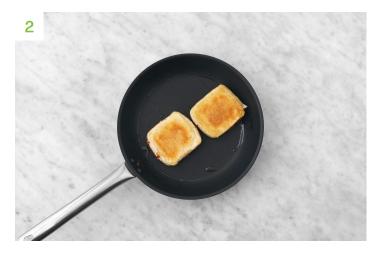
The Fresh Farm





# Prep the Toastie Filling

- a) Halve the ciabatta.
- b) Grate the cheese.
- c) Roughly chop the chives (use scissors if easier).
- **d)** In a medium bowl, combine the **cheese** with the **gochujang paste**, **three quarters** of the **chives** and the **sugar** (see pantry for amount)



#### Make the Toasties

- **a)** Evenly divide the **cheese mixture** over the **base** of each **ciabatta**. Sandwich shut with the **ciabatta lids** and firmly press the **cheese mixture** inside.
- **b)** Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **toasties**, pressing down with a spatula or heavy-bottomed pan.
- c) Cook, pressing occasionally, until the **bread** is golden and **toasted** and the **cheese** has melted, 2-4 mins per side.



## Make the Garlic Dip

- a) Meanwhile, peel and grate the garlic (or use a garlic press).
- **b)** In a small serving bowl, combine the **garlic**, **soured cream** and the remaining **chives**. Season with **salt** and **pepper**.
- c) Once cooked, remove the **toasties** from the pan and chop into 2cm wide strips.
- **d)** Serve your **cheesy gochujang dippers** with the **garlic soured cream** alongside for dipping.

### Enjoy!