



# Bolognese Loaded Garlic Bread

with Mature Cheddar Cheese and Red Wine Jus

Special Sides 15-20 Minutes

2A

Find all your unchilled Market items in bag A.



Garlic Clove



SlooOW Stone Oven White Baguette



British Beef Mince



Red Wine Jus Paste



Tomato Puree



Mixed Herbs



Mature Cheddar Cheese

**Pantry Items**

Salt, Pepper, Butter, Sugar

## 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, saucepan, baking tray and grater.

## Ingredients

Ingredients	Quantity
Garlic Clove**	4
SlooOW Stone Oven White Baguette <b>3) 11) 13)</b>	1
British Beef Mince**	120g
Red Wine Jus	15g
Paste <b>10) 14)</b>	60g
Tomato Puree	60g
Mixed Herbs	1 sachet
Mature Cheddar Cheese** <b>7)</b>	60g

Pantry	Quantity
Butter*	50g
Water*	200ml
Sugar*	½ tsp

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	289g / 575	100g / 199
Fat (g)	42.0	14.5
Sat. Fat (g)	24.0	8.3
Carbohydrate (g)	23.6	8.2
Sugars (g)	7.5	2.6
Protein (g)	26.1	9.0
Salt (g)	2.45	0.85

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

## Allergens

**3)** Sesame **7)** Milk **10)** Celery **11)** Soya **13)** Cereals containing gluten **14)** Sulphites

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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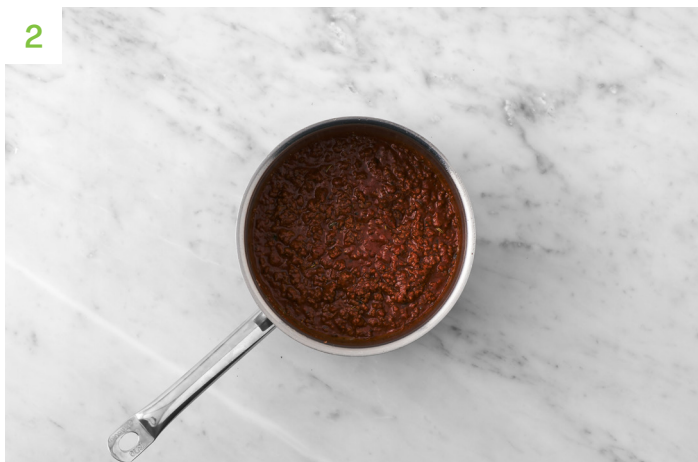
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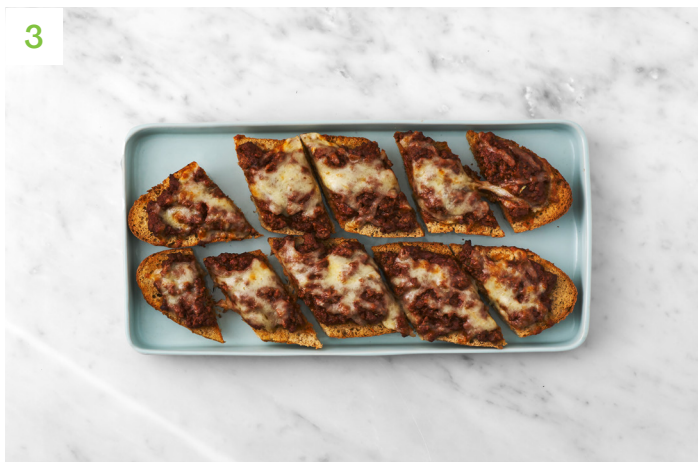
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2



3



## Bake the Garlic Bread

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7. Peel and grate the **garlic** (or use a garlic press).

**b)** In a small saucepan, stir the **butter** (see pantry for amount) and **three quarters** of the **garlic** on medium heat until the **butter** has melted and the **garlic** is fragrant, 1-2 mins. Season generously with **salt** and **pepper**.

**c)** Halve the **baguette** horizontally.

**d)** Spoon the **garlic butter** over the cut sides of the **baguette**, pop onto a baking tray and bake on the middle shelf of your oven until lightly golden, 10-12 mins.

## Make the Beef Bolognese

**a)** Meanwhile, return the saucepan to medium-high heat (no oil).

**b)** Once the pan is hot, add the **beef mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks. When the **mince** has browned, drain and discard any excess fat.

**c)** Season with **salt** and **pepper**. Stir in the **red wine jus paste**, **tomato puree**, **mixed herbs**, the remaining **garlic**, the **water** and **sugar** (see pantry for both amounts), then bring to the boil.

**d)** Once boiling, reduce the heat and simmer until the **sauce** has thickened, 2-3 mins, stirring occasionally. **IMPORTANT:** Wash your hands and equipment after handling raw mince. It's cooked when no longer pink in the middle.

## Load it Up!

**a)** While the **beef** cooks, grate the **cheese**.

**b)** Once baked, remove the **garlic bread** from the oven, top with the **beef bolognese sauce** and sprinkle over the **cheese**.

**c)** Return the **bolognese loaded garlic bread** to the middle shelf of the oven until the **cheese** is melted and lightly golden, 3-5 mins. Transfer to a sharing dish to finish.

Enjoy!