



Easy Cheddar & Garlic Naan Breads

with Parsley and Garlic Butter

Special Sides 10-15 Minutes • Veggie

20A

Find all your unchilled Market items in bag A.



Unsalted Butter



Garlic Clove



Plain Naans



Mature Cheddar Cheese



Flat Leaf Parsley

Pantry Items
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, bowl, grater and baking tray.

Ingredients

Ingredients	Quantity
Unsalted Butter** 7)	30g
Garlic Clove**	4
Plain Naans 7) 13)	2
Mature Cheddar Cheese** 7)	40g
Flat Leaf Parsley**	1 bunch

**Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	180g	100g
Energy (kJ/kcal)	2473 /591	1374 /328
Fat (g)	28.4	15.8
Sat. Fat (g)	13.4	7.5
Carbohydrate (g)	65.1	36.1
Sugars (g)	3.1	1.7
Protein (g)	17.6	9.8
Salt (g)	1.30	0.72

*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



2



3



Bring on the Garlic Butter

- Remove the **butter** from the fridge to bring to room temperature.
- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Peel and grate the **garlic** (or use a garlic press).
- Once softened slightly, pop the **butter** into a small bowl. Stir in the **garlic** and season with **salt** and **pepper**.

Bake the Naans

- Evenly spread the **garlic butter** over your **naans**.
- Grate the **cheese**.
- Pop the **naans** onto a baking tray and sprinkle over the **cheese**.
- Bake your **cheesy naans** on the middle shelf of your oven until golden, 5-7 mins.

Finish and Serve

- Meanwhile, roughly chop the **parsley** (stalks and all).
- Add your **baked naans** to a serving platter, then sprinkle over the **parsley** to finish.

Enjoy!