



Mozzarella Ciabatta Pizza Bread with Baby Plum Tomatoes

Special Sides | 20-25 Minutes • Veggie

1A



Handmade
Ciabatta Loaf



Tomato Puree



Sun-Dried
Tomato Paste



Mixed Herbs



Baby Plum
Tomatoes



Mozzarella

Pantry Items
Water, 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

Bowl, kitchen paper and baking tray.

Ingredients

| Ingredients | Quantity |
|----------------------------------|----------|
| Handmade Ciabatta Loaf 13 | 1 |
| Tomato Puree | 30g |
| Sun-Dried Tomato Paste | 50g |
| Mixed Herbs | 1 sachet |
| Baby Plum Tomatoes | 125g |
| Mozzarella** 7 | 1 ball |

| Pantry | Quantity |
|--------|----------|
| Water* | 100ml |
| Sugar* | 1 tsp |

*Not Included **Store in the Fridge

Nutrition

| Typical Values for uncooked ingredient | Per serving | Per 100g |
|--|-------------|------------|
| Energy (kJ/kcal) | 294g / 584 | 100g / 199 |
| Fat (g) | 19.6 | 6.7 |
| Sat. Fat (g) | 7.3 | 2.5 |
| Carbohydrate (g) | 82.6 | 28.1 |
| Sugars (g) | 9.5 | 3.2 |
| Protein (g) | 23.1 | 7.9 |
| Salt (g) | 2.25 | 0.76 |

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, milk, egg, mustard, celery, soya, 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.

Contact

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Slice the Bread

a) Preheat your oven to 240°C/220°C fan/gas mark 9.

b) Halve the **ciabatta loaf** horizontally.

c) In a small bowl, combine the **tomato puree**, **sun-dried tomato paste**, **half the mixed herbs**, the **water** and the **sugar** (see pantry for both amounts). Set aside.

Layer Up

a) Halve the **baby plum tomatoes**.

b) Drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with kitchen paper, then tear into small pieces.

c) Pop the **ciabatta halves** onto a baking tray and spread the **tomato sauce mixture** onto the cut sides, then top evenly with the **mozzarella** and **tomatoes**.

d) Sprinkle over the remaining **mixed herbs** and bake on the top shelf of your oven until the **cheese** has melted, the **tomatoes** have softened and the **bread** is starting to crisp, 8-10 mins.

Slice and Serve

a) Once cooked, carefully remove your **pizza bread** from the oven.

b) Pop onto a sharing board and cut into slices.

Enjoy!