



BBQ Sweetcorn Naanizza

with a side of cabbage slaw

20 – 25 mins

19



Onion



Sweetcorn



Central American Style Spice Mix



Tomato Paste



Naan



Grated Cheese



Scallion



Aioli



BBQ Sauce



BBQ Rub



Cabbage



Carrot

Pantry Items: Sugar, Oil, Salt, Pepper, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, sieve, grater

Ingredients

	2P	4P
Onion	1 unit	2 units
Sweetcorn	1 pack	2 packs
Central American Style Spice Mix	2 sachets	4 sachets
Tomato Paste	1 tin	2 tins
Naan	2 units	4 units
Grated Cheese	50 g	100 g
Scallion	2 units	4 units
Aioli	1 sachet	2 sachets
BBQ Sauce	2 sachets	4 sachets
BBQ Rub	1 sachet	2 sachets
Cabbage	½ unit	1 unit
Carrot	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	529 g	100 g
Energy (kJ/kcal)	3351.4 kJ/ 801 kcal	633.5 kJ/ 151.4 kcal
Fat (g)	31.1 g	5.9 g
Sat. Fat (g)	8.3 g	1.6 g
Carbohydrate (g)	105.5 g	19.9 g
Sugars (g)	27.7 g	5.2 g
Protein (g)	25.2 g	4.8 g
Salt (g)	3.5 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Make the Slaw

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Halve the **cabbage** and cut out and discard the tough core. Thinly slice **half** the **cabbage** (use all for 4P and 6P).
- Trim and grate the **carrot**.



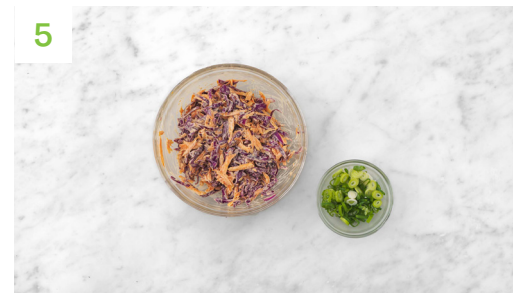
Bake the Naanizza

- Top the **naan**s with the spiced **sweetcorn** and **onion**.
- Sprinkle the **cheese** over the top.
- Transfer your naanizzas to the top shelf of the oven and bake until the **cheese** is golden and bubbling, 6-7 mins.



Fry the Onion

- Halve, peel and thinly slice the **onion**.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **onion** to the pan and fry until softened, stirring occasionally, 4-5 mins.
- Meanwhile, drain the **sweetcorn**.
- Add the **sweetcorn**, **BBQ rub** and **Central American spice** to the pan. Fry until fragrant, 2-3 mins. Remove from the heat and season with **salt** and **pepper**.



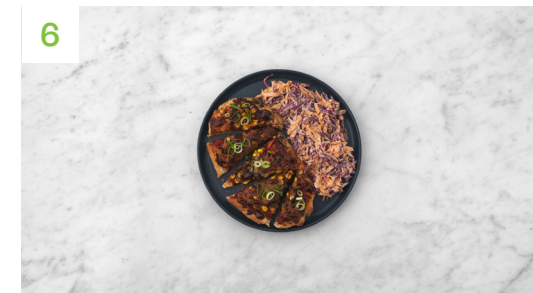
Finishing Touches

- While the naanizzas bake, trim and thinly slice the **scallion**.
- Toss the **carrot**, **cabbage** and **scallion** with the **aioli** to make your **slaw**.
- Season to taste with **salt** and **pepper**.



Make the Sauce

- In a bowl, mix together **tomato paste**, 1 tsp **water** (per 2P) and ½ tsp **sugar** (per 2P).
- Pop the **naan**s onto a lined baking tray.
- Use the back of a spoon to spread the **tomato** sauce evenly over the surface, leaving a 1cm border around the edge.



Serve and Enjoy

- When the naanizzas are ready, share between plates.
- Drizzle the **BBQ sauce** over the top.
- Serve the slaw alongside.

Enjoy!