



# Warm Goat's Cheese Ciabatta

serves 2

Lunch 15 – 20 mins



Goat's Cheese



Ciabatta



Honey Mustard Dressing



Salad Leaves



Hazelnuts



Tomato



Cucumber

Pantry Items: Salt, Pepper, Oil



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## 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.

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

## Cooking tools you will need

Baking sheet with baking paper

## Ingredients

	Quantity
Goat's Cheese	100 g
Ciabatta	2 units
Honey Mustard Dressing	1 sachet
Salad Leaves	120 g
Hazelnuts	10 g
Tomato	2 units

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>322.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	1598.3 kJ/ 382 kcal	495.6 kJ/ 118.4 kcal
Fat (g)	21.4 g	6.6 g
Sat. Fat (g)	9.3 g	2.9 g
Carbohydrate (g)	34.3 g	10.6 g
Sugars (g)	7.4 g	2.3 g
Protein (g)	14.7 g	4.6 g
Salt (g)	1.3 g	0.4 g

## 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.

## Contact

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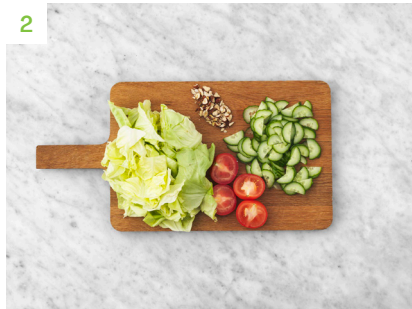


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## Bake the Goat's Cheese

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Chop the **goat's cheese** into rounds. Halve the **ciabatta**.
- Spread the **cheese** over each piece of **ciabatta** and pop onto a lined baking tray. Season with **pepper** and a drizzle of **oil**.
- Bake on the top shelf until the **bread** is toasted and the **cheese** is melted, 8-10 mins.

## Make the salad

- Meanwhile, thinly slice the **tomatoes**. Roughly chop the **hazelnuts**.
- Trim and roughly chop the **salad leaves**.
- Trim the **cucumber** and halve lengthways. Chop widthways into thin semicircles.
- In a salad bowl, toss together **tomatoes, salad leaves, nuts, cucumber** and **honey mustard dressing**.
- Season with **salt** and **pepper**.

## Assemble and Serve

- Divide the salad between plates.
- Serve the **goat's cheese ciabatta** alongside.

Enjoy!