



Prosciutto-Loaded Toasts

with Goat Cheese, Rocket & Beetroot Relish

FESTIVE STARTER

NEW

Grab your meal kit
with this number

39



Ciabatta



Prosciutto



Rocket Leaves



Beetroot Relish



Goat Cheese

Prep in: 15-25 mins
Ready in: 15-25 mins

Calorie Smart

Add a touch of holiday magic to your gathering with these festive nibbles! Topped with creamy goat cheese, peppery rocket and a sweet beetroot relish, every bite is a celebration of summery flavours. Perfect as a merry starter or a holiday snack, these toasts are sure to bring some extra cheer to your festive spread!

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
ciabatta	1	2
prosciutto	1 packet	2 packets
rocket leaves	1 small packet	1 medium packet
balsamic vinegar*	drizzle	drizzle
beetroot relish	1 packet	2 packets
goat cheese	½ packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1311kJ (892cal)	892kJ (607cal)
Protein (g)	20.4g	13.9g
Fat, total (g)	20.9g	14.2g
- saturated (g)	9.3g	6.3g
Carbohydrate (g)	11g	7.5g
- sugars (g)	10.1g	6.9g
Sodium (mg)	1308mg	889.8mg
Dietary Fibre (g)	0.8g	0.5g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Bake the toasts

- Preheat oven to **220°C/200°C fan-forced**.
- Slice **ciabatta** widthways into 1cm-thick slices.
- Divide **ciabatta** slices in a single layer between two lined oven trays and drizzle generously with **olive oil**. Season with a pinch of **salt** and **pepper**. Bake until golden and crisp, **3-4 minutes**. Allow to cool.

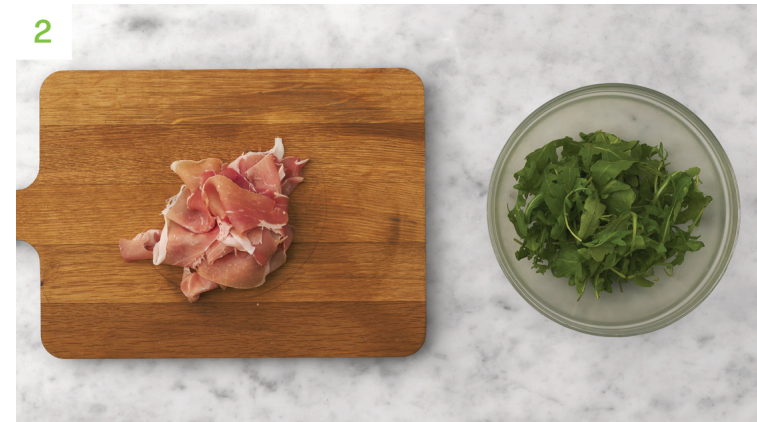
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Assemble the toasts

- Top ciabatta toasts with **beetroot relish**, **balsamic rocket**, **prosciutto** and crumbled **goat cheese** (see ingredients).

2



Prep the toppings

- Tear or slice **prosciutto** into small pieces.
- In a medium bowl, combine **rocket leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.

4



Serve up

- Arrange prosciutto-loaded toasts on serving platters.
- Serve with any remaining balsamic rocket. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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