

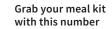
Prosciutto-Loaded Toasts

with Goat Cheese, Rocket & Beetroot Relish

FESTIVE STARTER

NEW











Prosciutto



Rocket Leaves





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

9			
	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	2 small packets	
balsamic vinegar*	drizzle	drizzle	
beetroot relish	1 packet	2 packets	
goat cheese	½ packet	1 packet	
*Pantry Items			

Nutrition

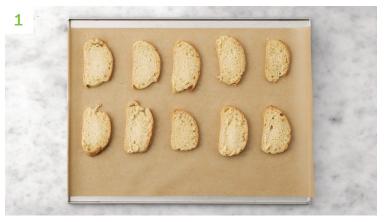
Avg Qty	Per Serving	Per 100g
Energy (kJ)	2472kJ (590Cal)	963kJ (230Cal)
Protein (g)	28.9g	11.3g
Fat, total (g)	23.1g	9g
- saturated (g)	9.5g	3.7g
Carbohydrate (g)	64.8g	25.2g
- sugars (g)	11.6g	4.5g
Sodium (mg)	1877mg	731mg
Dietary Fibre (g)	4.8g	1.9g

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.



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.



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.



Assemble the toasts

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



Serve up

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

