



# Prosciutto-Loaded Toasts

with Goat Cheese, Rocket & Beetroot Relish

FESTIVE STARTER

NEW

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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
<b>olive oil*</b>	refer to method	refer to method
ciabatta	1	2
prosciutto	1 packet	2 packets
rocket leaves	1 small packet	2 small packets
<b>balsamic vinegar*</b>	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](https://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.

3



## Assemble the toasts

- Top toasts with **beetroot relish**, **balsamic rocket**, **prosciutto** and **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!

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