

Prosciutto-Loaded Toasts

with Goat Cheese, Rocket & Beetroot Relish

FESTIVE STARTER

Grab your meal kit
with this number

39



Ciabatta



Prosciutto



Rocket Leaves



Goat Cheese



Beetroot Relish

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.

3



Assemble the toasts

- Top 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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