

# Quick Cheesy Buffalo & Bacon Ciabatta Melt

with Corn & Cucumber Salad

Grab your Meal Kit with this symbol



Sweetcorn



Cucumber



Ciabatta



Diced Bacon



Sriracha



BBQ Sauce



Shredded Cheddar Cheese



Mixed Salad Leaves

 Hands-on: **10-20 mins**  
Ready in: **20-30 mins**

Our easy ciabatta and bacon melt gives a traditional pizza some fierce competition. We've topped crispy ciabatta with a smokey BBQ sauce and bursting corn kernels for extra flavour. Finished with goey Cheddar cheese and ready in just 20 minutes, this dinner won't be hanging around for long.

### Pantry items

Olive Oil, White Wine Vinegar



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 tin	2 tins
cucumber	1 (medium)	1 (large)
ciabatta	1 packet	2 packets
diced bacon	1 packet	1 packet
sriracha	1 packet (20g)	1 packet (40g)
BBQ sauce	1 large packet	2 large packets
shredded Cheddar cheese	1 packet (100g)	2 packets (200g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
white wine vinegar*	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3453kJ (825Cal)	691kJ (165Cal)
Protein (g)	36.5g	7.3g
Fat, total (g)	35.7g	7.1g
- saturated (g)	17g	3.4g
Carbohydrate (g)	69.8g	14g
- sugars (g)	21.8g	4.4g
Sodium (mg)	2000mg	400mg

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.



## Get prepped

- Heat grill to high.
- Drain **sweetcorn**. Roughly chop **cucumber**.
- Half **ciabatta** lengthways and place under the grill. Toast until golden, **2-3 minutes**.



## Grill the ciabatta

- Place **ciabatta** halves on a lined oven tray. Gently spoon **bacon mixture** evenly over each **ciabatta** half.
- Sprinkle over **shredded Cheddar cheese** and grill until cheese is melted, **2-5 minutes**.
- Meanwhile, combine **mixed salad leaves**, **cucumber** and a drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season to taste.



## Cook the bacon & corn

- Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **diced bacon** and **sweetcorn** until golden, **5-6 minutes**.
- Remove from the heat, then add **sriracha**, **BBQ sauce** and a drizzle of **water**.

**TIP:** Cover the pan with a lid if the corn kernels are "popping" out.



## Serve up

- Divide cheesy BBQ bacon ciabatta melts between plates.
- Serve with cucumber salad.

## Enjoy!