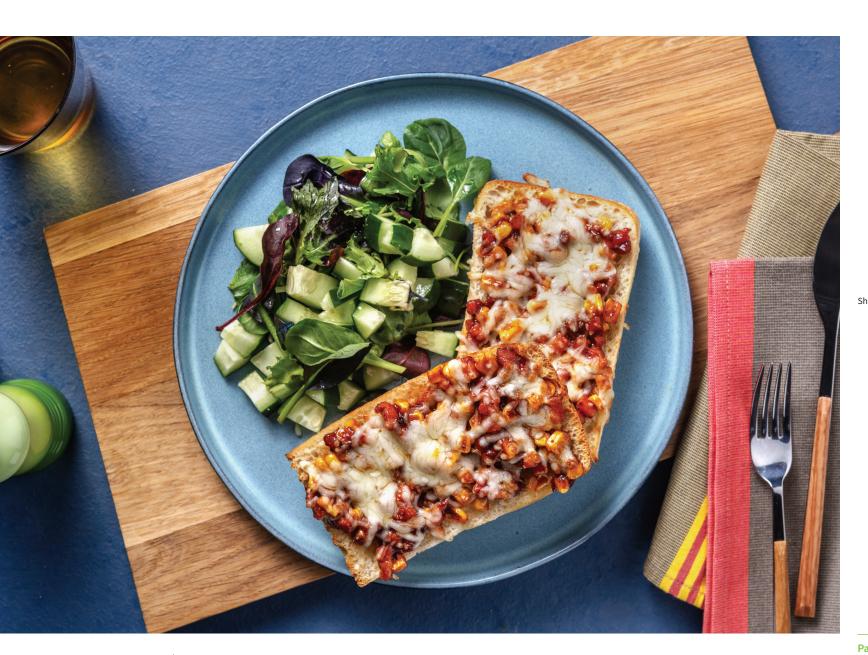


Quick Cheesy Buffalo & Bacon Ciabatta Melt with Corn & Cucumber Salad

Grab your Meal Kit with this symbol











Ciabatta

Diced Bacon



BBQ Sauce



Cheese

Shredded Cheddar

Leaves

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

3			
	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

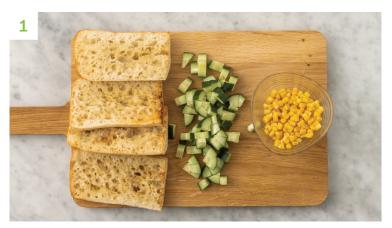
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3453kJ (825Cal)	691kJ (165Cal)
Protein (g)	36.5g	7.3g
Fat, total (g)	35.7g	7.1g
- saturated (g)	17g	3.4g
Carbohydrate (g)	69.8g	14g
- sugars (g)	21.8g	4.4g
Sodium (mg)	2000mg	400mg

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 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.



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.



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.



Serve up

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

Enjoy!