

Easy Chorizo & Corn Ciabatta Melt

with Pear Salad

Grab your Meal Kit with this symbol



Mild Chorizo



Garlic



Sweetcorn



Bake-At-Home Ciabatta



Passata



Italian Herbs



Shredded Cheddar Cheese






Chilli Flakes (Optional)



Pear



Mixed Salad Leaves

 Hands-on: **15-25 mins**
 Ready in: **20-30 mins**
 Spicy (optional chilli flakes)

This Italian-inspired, weeknight-friendly recipe may require minimal effort, but it's sure to see everyone asking for seconds. Serve with a slightly sweet and peppery salad for a pretty pop of green and to cut the richness.

Pantry items

Olive Oil, Brown Sugar, Balsamic 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
mild chorizo	1 packet (250g)	2 packets (500g)
garlic	2	4
sweetcorn	1 tin (125g)	1 tin (300g)
bake-at-home ciabatta	2	4
passata	1 box	2 boxes
Italian herbs	1 sachet	2 sachets
brown sugar*	½ tsp	1 tsp
shredded Cheddar cheese	1 medium packet	1 large packet
chilli flakes (optional)	pinch	pinch
pear	1	2
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3574kJ (854Cal)	721kJ (172Cal)
Protein (g)	44.3g	8.9g
Fat, total (g)	38.3g	7.7g
- saturated (g)	16g	3.2g
Carbohydrate (g)	77.7g	15.7g
- sugars (g)	18.5g	3.7g
Sodium (mg)	2494mg	503mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Roughly chop **mild chorizo**. Finely chop **garlic**.
- Drain **sweetcorn**.
- Halve **ciabatta** lengthways.



Grill the ciabatta & make the salad

- Preheat grill to high.
- Place halved **ciabatta** on a lined oven tray. Spoon **chorizo mixture** evenly over each half.
- Sprinkle over **shredded Cheddar cheese** and **chilli flakes** (if using). Grill until cheese is melted, **4-5 minutes**.
- Meanwhile, thinly slice **pear**. In a medium bowl, combine a drizzle of **balsamic vinegar** and **olive oil**. Season, then add **mixed salad leaves** and pear. Toss to combine.



Cook the chorizo & corn

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **chorizo** and **corn**, stirring, until golden, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**.
- Add **passata**, **Italian herbs** and **brown sugar** and cook until slightly reduced, **1-2 minutes**.

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



Serve up

- Divide chorizo and corn ciabatta melts between plates.
- Serve with pear salad.

Enjoy!

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