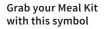
Easy Chorizo & Corn Ciabatta Melt with Pear Salad











Mild Chorizo







Sweetcorn

Bake-At-Home Ciabatta







Italian Herbs



Shredded Cheddar Cheese



Mixed Salad Leaves

Chilli Flakes

(Optional)

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 \cdot 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!

Rate your recipe
Scan here to rate this recipe!

