



Serrano Ham, Fig Jam & Mozzarella Side Salad with Roasted Peppers and Ciabatta Croutons

Special Sides 20–25 Minutes • 1 of your 5 a day

5A

Find all your unchilled Market items in bag A.



Bell Pepper



Baby Plum Tomatoes



Garlic Clove



Ciabatta



Mozzarella



Serrano Ham



Balsamic Vinegar



Fig Jam



Wild Rocket

Pantry Items

Oil, Salt, Pepper, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, baking tray and bowl.

Ingredients

Ingredients	Quantity
Bell Pepper***	1
Baby Plum Tomatoes	125g
Garlic Clove**	1
Ciabatta 13)	1
Mozzarella** 7)	1 ball
Serrano Ham**	2 slices
Balsamic Vinegar 14)	12ml
Fig Jam	40g
Wild Rocket**	40g

Pantry	Quantity
Olive Oil for the Dressing*	1 tbsp

Not Included **Store in the Fridge *Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.*

Nutrition

Typical Values for uncooked ingredient	Per serving 290g	Per 100g 100g
Energy (kJ/kcal)	1503/359	518/124
Fat (g)	15.1	5.2
Sat. Fat (g)	6.7	2.3
Carbohydrate (g)	36.8	12.7
Sugars (g)	15.2	5.3
Protein (g)	19.4	6.7
Salt (g)	1.74	0.60

*Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).*

Allergens

7) Milk **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Roast the Tomatoes and Peppers

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Halve the **bell pepper** and discard the core and seeds. Slice into thin strips.

b) Halve the **baby plum tomatoes**. Peel and grate the **garlic** (or use a garlic press).

c) Pop the **tomatoes** onto one side of a large baking tray. Drizzle with **oil**, sprinkle over the **garlic**, then season with **salt** and **pepper**. Toss to coat.

d) Pop the **sliced pepper** onto the other side of the baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

e) When the oven is hot, roast the **pepper** and **tomatoes** on the top shelf until the **pepper** is softened and slightly charred and the **tomatoes** are softened, 10-12 mins.

Bring on the Cheese and Ham

a) Meanwhile, tear the **ciabatta** into 2cm chunks. Pop onto another baking tray. Drizzle with **oil** and season with **salt** and **pepper**.

b) Bake the **croutons** on the middle shelf until golden, 8-10 mins.

c) Whilst everything is in the oven, drain the **mozzarella**. Tear the **mozzarella** and **Serrano ham** into small pieces.

Assemble your Salad

a) Add the **balsamic vinegar**, **fig jam** and **olive oil for the dressing** (see pantry for amount) to a large serving bowl and mix well. Season with **salt** and **pepper**.

b) Once cooked, remove the **veg** and **croutons** from the oven, then add them to the **dressing** with any **cooking juices** and gently mix. Set aside for 2 mins to let the **bread** absorb the flavours.

c) When ready to serve, mix in the **rocket** and **mozzarella**.

d) Top with the **Serrano ham pieces** to finish.

Enjoy!