



HELLO
FRESH

Mumbai Chilli Cheese Inspired Toastie

with Garlic Coriander Potatoes and Baby Leaf Salad

Veggie

Preparation time : 25 min.



Bell Pepper



Salad Potatoes



Mature Cheddar
Cheese



Ciabatta



Coriander



Garlic Clove



Green Chilli



Tamarind

Paste



Crispy Onions



Chutney

Baby Leaf Mix



Honey



Butter



Mayonnaise



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/mumbai-chilli-cheese-inspired-toastie-445>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Baking Tray, Garlic Press, Grater, Large Saucepan, Colander, Kettle, Pan, Spatula

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Bell Pepper (unit(s))	1	1½	2
Salad Potatoes (grams)	350	500	700
Mature Cheddar Cheese (grams)	100	150	200
Ciabatta (unit(s))	2	3	4
Coriander (bunch(es))	1	1	1
Garlic Clove (unit(s))	1	2	2
Green Chilli Paste (grams)	30	45	60
Tamarind Chutney (grams)	40	60	80
Crispy Onions (grams)	15	22½	30
Baby Leaf Mix (grams)	20	50	50
Honey (tbsp)	1	1½	2
Butter (grams)	20	30	40
Mayonnaise (tbsp)	2	3	4

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	3607 kJ
Energy (kcal)	862 kcal
Fat	43.8 g
of which saturates	18.8 g
Carbohydrate	97 g
of which sugars	20.9 g
Dietary Fibre	8.3 g
Protein	25.6 g
Salt	3.17 g

Allergens

Milk, Wheat, May contain traces of allergens, Barley, Cereals containing gluten, Rye

Always check the product labels for allergen information.



Roast the Pepper

- a) Preheat your oven to 240°C/220°C fan/gas mark 9. Boil a full kettle.
- b) Halve the **bell pepper** and discard the core and seeds. Cut lengthways into large wedges.
- c) Pop the **pepper** onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.
- d) When the oven is hot, roast on the top shelf until soft and slightly charred, 10-12 mins.



Cook the Potatoes

- a) Meanwhile, quarter the **salad potatoes** (no need to peel).
- b) Pour the **boiled water** into a large saucepan with ½ **tsp salt** and bring back to the boil on high heat.
- c) Once boiling, add the **potatoes**, reduce the heat and simmer until just tender, 12-15 mins.
- d) Once cooked, drain in a colander, then pop back into the pan.



Prep the Rest

- a) While the **potatoes** cook, grate the **cheese**.
- b) Halve the **ciabatta**.
- c) Roughly chop the **coriander** (stalks and all).
- d) Peel and grate the **garlic** (or use a garlic press).



Make your Toasties

- a) Once the **pepper** is ready, remove it from the oven. Drizzle over the **honey** (see pantry for amount).
- b) Spread the **green chilli paste** onto the **ciabatta lids**.
- c) Lay the **roasted pepper** onto the **ciabatta bases**, then pile on the **cheese**.
- d) Top with **half** the **coriander**, drizzle over the **tamarind chutney**, then sandwich shut with the **ciabatta lids**. Firmly press all the **ingredients** inside.



Time to Fry

- a) Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- b) Once hot, add the **toasties**, pressing down with a spatula or heavy-bottomed pan.
- c) Cook, pressing occasionally, until the **bread** is golden and toasted and the **cheese** has melted, 2-4 mins per side.
- d) Meanwhile, add the **garlic**, **crispy onions**, **butter** (see pantry for amount) and remaining **coriander** to the **drained potatoes**. Season with **salt** and **pepper** and gently toss together.



Finish and Serve

- a) Once ready, remove the **toasties** from the heat and cut diagonally into triangles. Transfer to your plates.
- b) Serve the **potatoes** and **baby leaves** alongside, drizzling a little **oil** over the **salad**.
- c) Serve the **mayo** (see pantry for amount) on the side for dipping.

Enjoy your meal!