

Fresh goat's cheese ciabatta grills : main course / Tesco.

Contributors

Tesco (Firm)

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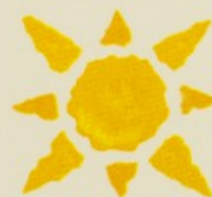
Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>



RECIPE
COLLECTION

from
TESCO

**FRESH
GOAT'S
CHEESE
CIABATTA
GRILLS**



MAIN COURSE

TESCO

**FRESH
GOAT'S
CHEESE
CIABATTA
GRILLS**

SERVES 2

Even better than pizza, this quick, light meal has mild, tangy fresh goat's cheese spread on split ciabatta, topped with a warm salad and trickled with pesto.

INGREDIENTS

4 large Tomatoes, chopped in chunks

1 small Green Pepper, cored and sliced thinly

3 Spring Onions, chopped

2 x 15ml sp (2 tbsp) Olive Oil

1 x 10ml sp (1 dsp) Balsamic Vinegar

1 Ciabatta Loaf, split lengthways

1 or 2 tubs 125g (4oz) Fresh French Goat's Cheese

2 x 15ml sp (2 tbsp) Pesto Sauce

Salt and Ground Black Pepper

METHOD

- 1 Mix the tomatoes, pepper and onions in the oil and vinegar, season well and allow to marinate for 5-10 minutes.**
- 2 Meanwhile, preheat the grill. Spread each half of the split ciabatta evenly with the goat's cheese.**
- 3 Divide the salad on top of the cheese and place under the grill for about 3 to 5 minutes until the vegetables are just heated through.**
- 4 Trickle over the pesto, cut each half into slices and serve immediately.**

All lines subject to availability at Tesco

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