

GREEN FOCACCIA WITH A GREEN PEPPER, ONION, CUCUMBER



Ingredients

10 portions

- Chilli Cheddar Cheese Nuggets (5-6 pcs./person) 1 kg
- ready-to-use focaccia bread or pizza cake, round (ca.20 cm) 10 pcs.
- olive oil 200 ml
- mozzarella cheese, grated 300 g
- garlic cloves 6 pcs.
- salt and black pepper to taste
- green peppers 3 pcs.
- green cucumbers 2 pcs.
- red onion 3 pcs.
- a mixture of lettuce leaves
- green pesto 6 cups

Green focaccia with a green pepper, onion, cucumber & Chilli Cheddar Cheese Nuggets

Preparation

Heat the oven. Squeeze garlic with the press. Mix with oil, salt and pepper. Divide the focaccia bread or pizza cake into 4 pieces. Lubricate with aromatic oil and sprinkle with a bit of cheese. Prepare Chilli Cheddar Cheese Nuggets according to the instruction on the package. Put focaccia bread or pizza cake for 6-8 minutes to the preheated oven - until the cheese dissolves and the surface becomes brown. In the meantime, cut the peppers and onions into thin strips & cucumbers into slices.

Serving

Arrange 2 pieces of cake on a wooden board. Place a portion of a mixture of salads, slices of onion, cucumber, peppers and 3 nuggets on the top. Slightly sprinkle with olive oil and pesto.

Tip

Serve with an additional portion of pesto in a separate bowl.



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