Two Cheese Pull-Apart Christmas Tree

with Thyme & Spring Onion Tinsel

FESTIVE SIDES

Grab your meal kit with this number **33**

- Spring Onion
- Thyme
- Basic Sponge Mix
- Greek-Style Yoghurt
- Cheddar Cheese
- Parmesan Cheese

Add:

- Diced Bacon
- Light Sour Cream

Prep in: 20-30 mins
Ready in: 30-40 mins

Ditch the boring dinner rolls! This pull-apart Christmas tree is the cosy, flavourful side your holiday table needs. Each soft, cheesy pocket is infused with fragrant thyme and buttery goodness. Baked into a showstopping tree shape and finished with a scattering of bright spring onions, it's a fun, tear-and-share bread that perfectly complements any festive main course.

Before you start

All ingredients are portioned according to plan size.
Wash hands and fresh veggies.
Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Oven tray lined with baking paper

Ingredients

	2P	3P	4P	5P	6P
olive oil*	refer to method				
spring onion (stem(s))	3	4	6	7	9
thyme (packet(s))	1	2	2	3	3
egg*	1	2	2	3	3
basic sponge mix (packet(s))	2	3	4	5	6
Greek-style yoghurt (packet(s))	2	3	4	5	6
water* *(cup(s))*	⅓	½	⅔	¾	1
salt* *(tsp(s))*	½	1	1	1½	1½
Cheddar cheese (packet(s))	1	2	2	3	3
Parmesan cheese (packet(s))	1	2	2	3	3
plain flour* *(cup(s))*	¼	½	½	¾	¾

****Pantry Items***

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5170kJ (1240Cal)	1057kJ (254Cal)
Protein (g)	49.2g	10.1g
Fat, total (g)	32.3g	6.6g
- saturated (g)	15.5g	3.2g
Carbohydrate (g)	181g	37g
- sugars (g)	14.4g	2.9g
Sodium (mg)	3940mg	806mg
Dietary Fibre (g)	8.6g	1.8g

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.

We're here to help!

Scan here if you have any questions or concerns

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1

Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **spring onion**.
- Pick **thyme leaves**.
- In a small bowl, whisk the **egg**.

2

Start the dough

- In a large bowl, combine **basic sponge mix**, **Greek-style yoghurt**, the **water**, **salt**, **Cheddar cheese**, **thyme leaves**, half the **Parmesan cheese**, half the **spring onion** and a drizzle of **olive oil**.
- Lightly dust a work surface with a generous pinch of the **plain flour**.
- Tip out **dough** and knead until smooth, **2-3 minutes**. Cover and set aside.

TIP: *If the dough is too sticky, add extra pinches of flour while kneading!*

3

Roll the dough

- Divide **dough** into 28 pieces, forming them into equal sized balls.

4

Assemble the Christmas tree

- Place **balls** on a lined oven tray, in the shape of a Christmas tree (they should be just touching).

5

Bake the Christmas tree

- Brush some **egg wash** on dough balls and bake until golden and cooked through, **15-20 minutes**.

6

Finish & serve

- Transfer two cheese pull-apart Christmas tree to a serving platter.
- Whilst warm, sprinkle with the remaining Parmesan and spring onion to serve. Enjoy!

CUSTOM OPTIONS

DICED BACON:
In the last 6 minutes of baking time, add diced bacon to oven tray and continue roasting until golden.

LIGHT SOUR CREAM:
Dollop over to serve.

SCAN CODE FOR FULL STEPS AND NUTRITION INFO