



Prosciutto Toscano & Cheese Croissant

with Garlic Aioli

SERVES

2



First up!

Wash your hands and any fresh foods before you start.

Ingredients 2 people

Olive Oil*	Refer to method
Totara Tasty Cheddar cheese	1 packet
Croissant	1 packet
Garlic aioli	1 medium packet
prosciutto	1 packet
*Pantry Items	

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3108kJ (743Cal)	1507kJ (360Cal)
Protein (g)	30.3g	14.7g
Fat, total (g)	54.3g	26.3g
- saturated (g)	27.7g	13.4g
Carbohydrate (g)	35.5g	17.2g
- sugars (g)	6g	2.9g
Sodium (g)	1803mg	874mg
Dietary fibre (g)	1.9G	0.9G

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Get prepped

Preheat oven to **220°C/200°C fan-forced**. Thinly slice **Totara Cheddar cheese**. Cut **croissants** in half horizontally.

2. Bake croissants

Spread **croissant bases** with **garlic aioli** and top with **cheese** and **prosciutto**. Top with **croissant tops** and place on an oven tray. Bake until cheese is melted, **5-8 mins**.

3. Serve up

Divide croissants between plates.

We're here to help!

If you have any questions or concerns, please contact us at hellofresh.co.nz/contact-us

More meal occasions



Scan the QR code to add these to next week's box!



Get some more Vitamin C in your week! Try our Fruit Kit.

Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



Savoury delight

Parmesan & Bacon Savoury Pancakes with Radish Salad



Brekkie on the go

Raspberry-Blackcurrant Granola & Yoghurt Bundle
Ready to Eat



Cafe fave

Cherry Cream Pancake Stack with Candied Almonds & Dark Chocolate Drizzle

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Four simple steps

Bolognese-Style Beef Meatballs with Spaghetti & Cheddar Cheese



Ready to heat

Mac & Cheese with Ham
No Prep | Ready in 5



Ready to heat

Chicken & Vegetable Soup
No Prep | Ready in 5

Sides & Desserts

Turn dinner into a feast that the whole family will love.



Ready to bake

Garlic Bread
Serves 4+



Make with kids

Pork & Leek Sausage Rolls with Onion Chutney



Four simple steps

Classic Chocolate Self-Saucing Pudding with Caramel Sauce & Cream