



Totara Tasty Cheddar Cheese



Croissants



Garlic Aioli



Shaved Champagne Ham

Decadent Chocolate Pot

**SKU Image  
unavailable**

**DECADENT CHOCOLATE POT  
is not mentioned in steps**

Prep in: 5 mins  
Ready in: 10 mins

NEED



## Before you start

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 · Large frying pan

## Ingredients

	2 People
Totara Tasty Cheddar cheese	1 packet
croissants	1 packet
garlic aioli	1 medium packet
shaved Champagne ham	1 packet
decadent chocolate pot	2

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4998kJ (1194Cal)	1285kJ (307Cal)
Protein (g)	24.4g	6.3g
Fat, total (g)	86.1g	22.1g
- saturated (g)	49g	12.6g
Carbohydrate (g)	65.6g	16.9g
- sugars (g)	34g	8.7g
Sodium (mg)	2128mg	547mg
Dietary Fibre (g)	4.5g	1.2g

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](https://hellofresh.com.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

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



XXXXXXXXXX

- Bake until cheese is melted, **5-8 mins**.

*Step 3 title missing in Octo*



## Bake croissants

- Spread croissant bases with **garlic aioli** and top with **cheese** and **shaved Champagne ham**. Top with croissant tops and place on an oven tray.



## Finish & serve

- Divide croissants between plates.

**DECENDENT CHOCOLATE POT**  
*is not mentioned in steps*

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.nz/rate](https://hellofresh.com.nz/rate)