



Ham & Cheese Croissant

with Dijon Mustard

SERVES

2

Grab your Kit



Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Totara Tasty Cheddar	1 packet
Croissants	1 packet
Dijon Mustard	1 packet (15g)
Sliced Ham	1 packet

*Pantry Items

Nutrition Information		
AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3306kJ (790Cal)	1309kJ (313Cal)
Protein (g)	39.5g	15.6g
Fat, total (g)	55.8g	22.1g
- saturated (g)	31.1g	12.3g
Carbohydrate (g)	37g	14.7g
- sugars (g)	7.7g	3g
Sodium (g)	1926mg	763mg

The quantities provided above are averages only.

1. Get prepped

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

2. Bake croissants

Spread **croissant** bases with **Dijon mustard** and top with **Cheddar** and **sliced ham**. Top with **croissant** tops and place on a baking tray. Bake until cheese is melted, **5-8 minutes**.

3. Serve up

Divide croissants between plates.

Fresh tip!

Add a fried egg to your croissant for extra protein.

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.co.nz/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!

If you have any questions or concerns, please contact us at hellofresh.co.nz/contact 2022 | CW18



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