

what's pictured. Don't worry, your recipe will be just as delicious!

# Ham & Cheese Croissant

with Mayonnaise





## First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Totara Tasty Cheddar	1 packet
Croissants	1 packet
Mayonnaise	1 medium packet
Sliced Ham	1 packet
*Dantry Itoms	

<sup>\*</sup>Pantry Items

Nutrition Information		
AVG QTY	PER SERVING	PER 100g
Energy (kJ)	3684kJ (880Cal)	1390kJ (332Cal)
Protein (g)	39.3g	14.8g
Fat, total (g)	65.6g	24.8g
- saturated (g)	32.7g	12.3g
Carbohydrate (g)	37.8g	14.3g
- sugars (g) Sodium (g)	8g 1920mg	3g 725mg

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 **mayonnaise** 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

Iways read product labels for the most p-to-date allergen information. Visit ellofresh.co.nz/foodinfo for allergen nd ingredient information. If you have eceived a substitute ingredient, please be ware allergens may have changed.

### We're here to help

you have any questions or oncerns, please contact us a ellofresh.co.nz/contact

