

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 |
| *Danta Utoms | |

^{*}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

Ilways read product labels for the most up-to-date allergen information. Visit lellofresh.co.nz/foodinfo for allergen and 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

