



# Oven-Ready Mac & Cheese

with Cherry Tomato Salad

HEAT & EAT



Grab your Meal Kit with this symbol



Cherry Tomatoes



Mixed Salad Leaves



Balsamic & Olive Oil Dressing



Mac & Cheese With Ham

Prep in: 5-10 mins  
Ready in: 30-40 mins

Calorie Smart

Our Heat & Eat recipes come with a fully prepared main that's ready to heat in the oven and serve with fresh sides. That means you can enjoy a deliciously satisfying dinner for the whole family without any extra fuss! Get ready to serve up a classic that will be devoured in seconds - it's a good old mac n' cheese extravaganza.

### Pantry items

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
mac & cheese with ham	1 packet	2 packets
cherry tomatoes	1 punnet	1 punnet
mixed salad leaves	1 medium bag	1 large bag
balsamic & olive oil dressing	1 bottle	2 bottles

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2511kJ (600Cal)	555kJ (133Cal)
Protein (g)	33g	7.3g
Fat, total (g)	29.8g	6.6g
- saturated (g)	17.4g	3.8g
Carbohydrate (g)	52.1g	11.5g
- sugars (g)	11.1g	2.5g
Sodium (mg)	892mg	197mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

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

1



2



3



## Heat the mac & cheese

- Preheat oven to **180°C/160°C fan-forced**.
- Remove plastic film from **mac & cheese** tray.
- Place tray directly on wire oven rack and bake until piping hot, **28-30 minutes**. Remove from oven, then let stand for **1 minute**.

## Get prepped

- Meanwhile, halve **cherry tomatoes**.
- In a medium bowl, combine **mixed salad leaves, cherry tomatoes** and **balsamic & olive oil dressing**.

## Serve up

- Divide mac and cheese and cherry tomato salad between bowls. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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