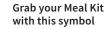


Oven-Ready Mac & Cheese with Cherry Tomato Salad

HEAT & EAT









Cherry Tomatoes





Balsamic & Olive Oil Dressing



Mac & Cheese With Ham



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



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.



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
olive oil*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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!

