



#### First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people	
Thyme	1 medium bag	
Walnuts	1 large packet	
Butter*	30g	
Honey*	1 tbs	
Chilli Flakes ∮ (Optional)	pinch	

Sliced Sourdough 4

Marinated Goat 1 packet Cheese \*Pantry Items

#### Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	1935kJ (462Cal)	1424kJ (340Cal)
Protein (g) Fat, total (g) - saturated (g) Carbohydrate (g) - sugars (g) Sodium (g)	15.7g 29.4g 8.3g 31.6g 2.4g 756mg	11.6g 21.6g 6.1g 23.3g 1.8g 556mg
(8)		

The quantities provided above are averages only.

#### Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen

#### 1. Get prepped

Pick **thyme** leaves. Roughly chop walnuts. In a medium frying pan, melt the **butter** over medium heat. Add thyme, walnuts, the honey and chilli flakes (if using). Cook, stirring, until beginning to brown, 2-3 mins. Remove from heat. Season with **pepper**.

#### 2. Toast the bread

Meanwhile, toast or grill sliced sourdough to your liking.

#### 3. Serve up

Spread each toast slice with marinated goat cheese. Top with honey-thyme walnuts to serve.

#### We're here to help!

concerns, please contact us at hellofresh.com.au/contact





# ON THE MENU

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