



# First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Smoked Cheddar Cheese	2 packets (100g)
Croissants	2
Dijon Mustard	1 packet
Prosciutto	1 packet
*Pantry Items	

Nutrition Information		
AVG QTY	PER SERVING	PER 100g
Energy (kJ)	2135kJ (510Cal)	1377kJ (329Cal)
Protein (g)	31.9g	20.6g
Fat, total (g)	32.4g	20.9g
- saturated (g)	18.9g	12.2g
Carbohydrate (g)	22.4g	14.5g
- sugars (g)	4.5g	2.9g
Sodium (g)	1624mg	1048mg

The quantities provided above are averages only.

# 1. Get prepped

Preheat oven to 220°C/200°C fan-forced. Thinly slice smoked Cheddar cheese. Cut croissants in half horizontally.

2. Bake the croissants
Spread croissant bases with
Dijon mustard, then layer
with cheese and prosciutto.
Top with croissant tops and
place on an oven tray. Bake
until cheese is melted,
5-8 mins.

# 3. Serve up

Divide prosciutto and cheese croissants between plates.

# Fresh tip!

Add a fried egg to your croissant for extra protein.

# Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

If you have any questions or concerns, please contact us at hellofresh.com.au/contact



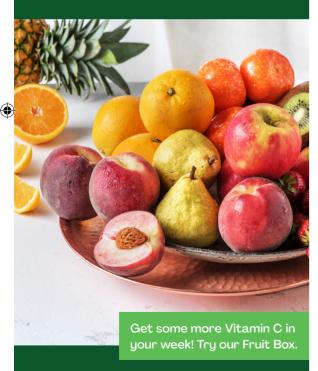




# More meal occasions



Scan the QR code to add these to next week's box!



### Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



No Suga

Passionfruit Kombucha Remedy
Four 250ml cans



Cafe favo

Caramelised Pear & Pecan Pancakes with Syrup & Cream



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Prosciutto & Cheese Croissant with Diion Mustard

### **Quick Lunches**

Short on time? Whip up these delicious dishes in a flash!



Kid-friendly

Cheesy Aussie Chicken Burger with Fries & Garlic Aioli



Ready to heat

**Beef Lasagne**No Prep | Ready in 5



Lunch bite

**Oyster Sauce Chicken Bao Buns** with Mayo & Pickled Cucumber

### Sides & Desserts

Turn dinner into a feast that the whole family will love.



Peadu to bak

Garlic Bread Serves 4+



The perfect side

Roasted Potatoes & Creamy Fetta with Lemon Zest



Four easy steps

**Chocolate Self-Saucing Pudding** with Mixed Berry Compote

