



Prosciutto & Cheese Croissant

with Dijon Mustard

SERVES
2



Grab your Kit



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



SBZ

More meal occasions



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



Get some more Vitamin C in your week! Try our Fruit Box.

Breakfast & Brunch

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



No Sugar

Passionfruit Kombucha Remedy
Four 250ml cans



Cafe fave

Caramelised Pear & Pecan Pancakes with Syrup & Cream



Quick brunch

Prosciutto & Cheese Croissant with Dijon 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 bites

Oyster Sauce Chicken Bao Buns with Mayo & Pickled Cucumber

Sides & Desserts

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



Ready to bake

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