



Proscuitto & Semi-Dried 2 Tomato Cheese Toastie

with Basil Pesto



Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people	
Semi-Dried Tomatoes	1 packet	
Sliced Sourdough	4 slices 1 packet 1 medium packet	
Basil Pesto		
Cheddar Cheese		
Prosciutto	1 packet	
Butter* (softened)	15g	
*Pantry Items		

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	2300kJ (549Cal)	1278kJ (305Cal)
Protein (g)	27.9g	15.5g
Fat, total (g)	31.9g	17.7g
- saturated (g)	8.1g	4.5g
Carbohydrate (g)	36.1g	20.1g
- sugars (g)	4.2g	2.3g
Sodium (g)	1586mg	881mg

The quantities provided above are averages only.

1. Get prepped

Roughly chop **semi-dried tomatoes**.

2. Assemble the toastie

Spread half the sourdough slices with basil pesto.
Top with Cheddar cheese, proscuitto and tomatoes. Season with pepper. Top with remaining slices of sourdough. Spread the outside slices of sourdough with butter.
Toast each sandwich in a sandwich press or frying pan until golden on each side.

3. Serve up

Slice sandwiches in half. Divide proscuitto, semi-dried tomato and cheese toasties between plates to serve.

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**

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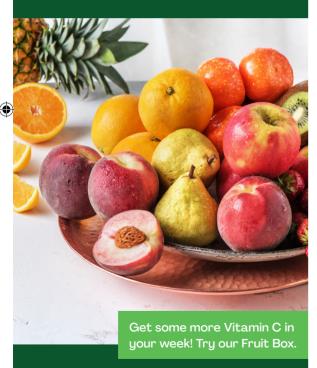




More meal occasions



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 fave

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-friendlu

Cheesy Aussie Chicken Burger with Fries & Garlic Aioli



Readu to heat

Beef LasagneNo 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 hak

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

