

Prosciutto & Cheese Croissant

with Dijon Mustard





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	

*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

5-8 mins

3. Serve up

until cheese is melted,

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.



Lemon Sugar Pancakes with Lemon Curd & Almonds



Prosciutto & Cheese Croissant with Dijon Mustard



Choc Chip Protein Cookie Youfoodz

Quick Lunches

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



Cheesy Aussie Chicken Burger with Fries & Garlic Aioli



Mohit's Butter Chicken No Prep | Ready in 5



Oyster Sauce Chicken Bao Buns with Mayo & Pickled Cucumber

Sides & Desserts

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



Garlic Bread Serves 4+



Roasted Potatoes & Creamy Fetta with Lemon Zest



Chocolate Self-Saucing Pudding with Mixed Berry Compote