

First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Thyme	1 bag
Walnuts	1 large bag
Butter*	30g
Honey*	1 tbs
Chilli Flakes	pinch

Sliced Sourdough 4 slices

Marinated Goat Cheese 1 packet

*Pantry Items

Nutrition Information

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

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 and ingredient information. If you have received a substitute ingredient, please b aware allergens may have changed.

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 minutes. Remove from heat. Season with pepper.

2. Toast the bread

Meanwhile, toast or grill **sliced sourdough** to your liking.

3. Serve up

Spread each slice with **marinated goat cheese**. Top with honey-thyme walnuts.

We're here to help!

If you have any questions or concerns, please contact us a hellofresh.com.au/contact 2023 | CW06



ON THE MENU

With delicious options for every occasion from breakfast to dinner, HelloFresh has you covered for every meal of the day.



Treat yourself

try our Tropical Upside Down **Pineapple Cake with Coconut** Caramel & Toasted Coconut.



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Choc Chip Protein Cookie



Balsamic Vinegar & Sea Salt Vege Crackers



Raspberry Lemonade Kombucha



Sweetcorn & Spring Onion Fritter Bites

Plan your menu!

