



Serrano Ham, Pesto and Cheddar Baguette with Rocket

Lunch 15-20 Minutes

27A

Find all your unchilled Market items in bag A.



SloooW Rustic Multigrain Baguette



Mature Cheddar Cheese



Fresh Pesto



Serrano Ham



Wild Rocket

Pantry Items
Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, grater and bowl.

Ingredients

Ingredients	Quantity
SlooOW Rustic Multigrain Baguette 3) 11) 13)	1
Mature Cheddar Cheese** 7)	80g
Fresh Pesto** 7)	32g
Serrano Ham**	4 slices
Wild Rocket**	20g

Pantry	Quantity
Mayonnaise*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	1954 /467	1437 /343
Fat (g)	34.1	25.1
Sat. Fat (g)	11.8	8.7
Carbohydrate (g)	14.4	10.6
Sugars (g)	1.2	0.9
Protein (g)	24.2	17.8
Salt (g)	3.27	2.41

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame 7) Milk 11) Soya 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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1



Warm the Bread

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Remove the **bread** from the packaging and pop onto a baking tray. Bake until toasted and golden, 10-12 mins.
- Once baked, allow to cool, 5 mins.

2



Hey Pesto

- Meanwhile, grate the **Cheddar cheese**.
- In a small bowl, mix together the **pesto** and the **mayo** (see pantry for amount).
- Once cooled, slice the **baguette** in half lengthways.

3



Lunch is Served

- Spread the **pesto mayo** over the **lid** and **base** the **baguette**.
- Top the **base** with the grated **Cheddar**.
- Layer the **Cheddar** with the **Serrano ham slices**, then the **rocket**.
- Sandwich on the **baguette lid**, slice in half widthways and share between 2 plates.

Enjoy!