



# Serrano Ham, Pesto Mayo & 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



Mayonnaise



Serrano Ham



Wild Rocket

## 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 <b>3) 11) 13)</b>	1
Mature Cheddar Cheese** <b>7)</b>	80g
Fresh Pesto** <b>7)</b>	32g
Mayonnaise <b>8) 9)</b>	32g
Serrano Ham**	4 slices
Wild Rocket**	20g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	136g	100g
Energy (kJ/kcal)	1748/418	1286/307
Fat (g)	28.7	21.1
Sat. Fat (g)	11.4	8.4
Carbohydrate (g)	15.1	11.1
Sugars (g)	1.3	0.9
Protein (g)	24.2	17.8
Salt (g)	3.41	2.51

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

## Allergens

**3) Sesame 7) Milk 8) Egg 9) Mustard 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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ



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

- While the **bread** bakes, grate the **Cheddar cheese**.
- In a small bowl, mix together the **pesto** and **mayo**.
- Once cooled, slice the **baguette** in half lengthways.

3



## Build your Baguette

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

Enjoy!