



Serrano Ham and Avocado Salad

with Pesto-Ranch Dressing and Croutons

Lunch 15-20 Minutes • 1 of your 5 a day

13A

Find all your unchilled Market items in bag A.



Ciabatta



Avocado



Pesto



Ranch Dressing



Serrano Ham



Baby Leaf Mix

Pantry Items

Oil, Pepper, Olive Oil

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 and bowl.

Ingredients

Ingredients	Quantity
Ciabatta**** 13	1
Avocado	1
Pesto** 7)	32g
Ranch Dressing 7) 8) 9)	30g
Serrano Ham**	4 slices
Baby Leaf Mix**	100g

Pantry	Quantity
Olive Oil for the Dressing*	1 tbsp

*Not Included **Store in the Fridge **** Please use the ciabatta within 2 days from the delivery day.

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	235g	100g
Energy (kJ/kcal)	2033/486	865/207
Fat (g)	35.6	15.2
Sat. Fat (g)	6.8	2.9
Carbohydrate (g)	24.3	10.3
Sugars (g)	1.2	0.5
Protein (g)	18.4	7.8
Salt (g)	3.21	1.36

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8)** Egg **9)** Mustard **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, mollusc, 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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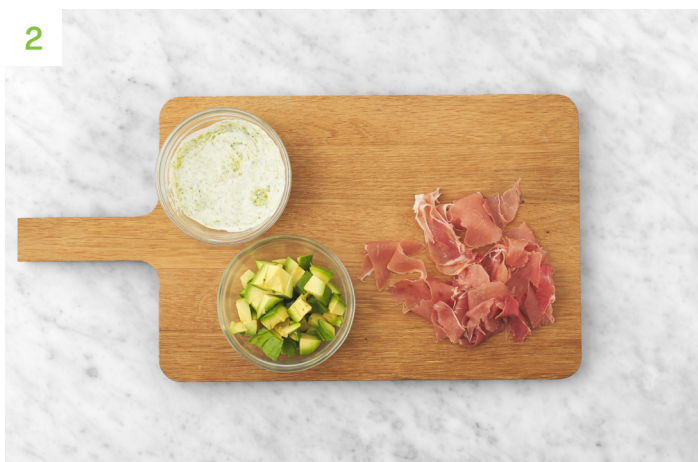
Bake the Croutons

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Tear the **ciabatta** into roughly 2cm chunks.

b) Pop the **ciabatta** onto a baking tray in a single layer. Drizzle with **oil**, season with **pepper** and toss to coat well.

c) Bake the **croutons** on the middle shelf until golden, 8-10 mins, then remove from the oven and set aside to cool, 5-10 mins.

2



Get Prepped

a) Meanwhile, halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board. Cut into 1cm chunks.

b) In a large bowl, combine the **pesto**, **ranch dressing** and **olive oil for the dressing** (see pantry for amount).

c) Tear the **Serrano ham** into small pieces.

3



Assemble and Serve

a) When you're ready to serve, add the **baby leaf mix** and **croutons** to the **pesto-ranch dressing** and toss to coat. **TIP:** Don't add the leaves too early or they'll go soggy.

b) Divide the **salad** between 2 serving bowls, then top with the **avocado** and **Serrano** to finish.

Enjoy!