



Prosciutto & Cheese Croissant

with Dijon Mustard

SERVES

2



Grab your Kit



First up!

Wash your hands and any fresh foods before you start.

Ingredients 2 people

Smoked Cheddar Cheese	1 packet (100g)
Croissants	1 packet
Dijon mustard	1 packet
Prosciutto	1 packet

*Pantry Items

Nutrition Information

AVG QTY	PER SERVING	PER 100g
Energy (kJ)	2137kJ (511Cal)	1379kJ (330Cal)
Protein (g)	31.8g	20.5g
Fat, total (g)	32.6g	21g
- saturated (g)	18.9g	12.2g
Carbohydrate (g)	22.2g	14.3g
- sugars (g)	4.2g	2.7g
Sodium (g)	1600mg	1032mg

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** and top with **cheese** and **prosciutto**. Top with **croissant** tops. Bake until cheese is melted, **5-8 minutes**.

3. Serve up

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 2022 | CW22



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