

supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Ham & Cheese Croissant





First up!

Wash your hands and any fresh foods before you start.

| Ingredients | 2 people |
|-------------------------|--------------------|
| Totara Tasty Cheddar | 1 packet |
| Croissants | 1 packet |
| Mayonnaise | 1 medium packet |
| Sliced Ham | 1 packet |

| Nutrition Information | | | |
|----------------------------|--------------------|--------------------|--|
| AVG QTY | PER SERVING | PER 100g | |
| Energy (kJ) | 3684kJ (880Cal) | 1390kJ (332Cal) | |
| Protein (g) | 39.3g | 14.8g | |
| Fat, total (g) | 65.6g | 24.8g | |
| - saturated (g) | 32.7g | 12.3g | |
| Carbohydrate (g) | 37.8g | 14.3g | |
| - sugars (g) Sodium (g) | 8g 1920mg | 3g 725mg | |

The quantities provided above are averages only.

1. Get prepped

Preheat oven to 220°C/200°C fan-forced. Thinly slice Totara Tasty Cheddar. Cut croissants in half horizontally.

2. Bake croissants

Spread croissant bases with mayonnaise and top with Cheddar and sliced ham. Top with **croissant** tops and place on a baking tray. Bake until cheese is melted, 5-8 minutes

3. Serve up

Divide croissants between plates.

