

Goat's Cheese and Rocket Seeded Roll



Walnuts

Goat's Cheese

Apple Chutney

with Apple Chutney and Walnut Mayonnaise

Lunch 5 Minutes



Before you start

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

Cooking tools

Bowl and container.

Ingredients

Ingredients	Quantity	
Seeded Roll 13)	1	
Walnuts 2)	20g	
Mayonnaise 8) 9)	1 sachet	
Goat's Cheese** 7)	75g	
Rocket**	20g	
Apple Chutney	1 pot	

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	134g	100g
Energy (kJ/kcal)	1541/368	1154 /276
Fat (g)	22.8	17.1
Sat. Fat (g)	6.9	5.2
Carbohydrate (g)	31.4	23.5
Sugars (g)	7.3	5.4
Protein (g)	12.2	9.1
Salt (g)	1.44	1.08

Nutrition for uncooked ingredients based on 1 person recipe.

Allergens

2) Nuts 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, milk, egg, mustard, celery, soya, 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.

Contact

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Get Prepped

a) Cut the seeded roll in half.

b) Roughly chop the **walnuts**.

Bring on the Walnut Mayo

a) Pop the walnuts and mayonnaise into a small bowl.

b) Mix together well.

Layer Up

a) Spread the walnut mayonnaise on the base of the roll.

b) Top with the goat's cheese and a handful of rocket.

c) Spread the **apple chutney** on the **lid** of the **roll** and sandwich together.

d) If you're eating straight away, pop your **roll** on a plate and dig in. If you're eating later, pop it into a container and store in your fridge.

Enjoy!