

Mature Cheddar Cheese & Caramelised Onion Roll with Rocket and Tomato



Lunch 5 Minutes · Veggie



Before you start

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

Cooking tools

Cutting board and knife.

	Quantity		
Cheddar Cheese** 7)	45g		
Medium Tomato	1		
Seeded Roll 13)	1		
Onion Marmalade	20g		
Rocket**	20g		
Mayonnaise 8) 9)	1 sachet		
*Not Included **Store in the Eridge			

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Nutrition

	Per serving	Per 100g
for uncooked ingredient	154g	100g
Energy (kJ/kcal)	1274/304	830/198
Fat (g)	15	10
Sat. Fat (g)	6	4
Carbohydrate (g)	31	20
Sugars (g)	8	5
Protein (g)	11	7
Salt (g)	1.34	0.87

Nutrition for uncooked ingredients based on 1 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) 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..



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Quick Prep

a) Thinly slice the cheese.

b) Thinly slice the **tomato**.

c) Slice the seeded roll in half lengthways.

Roll Up, Roll Up

a) Spread the onion marmalade onto the bottom half of the roll.

b) Top with the **rocket** (use as much or as little as you like).

c) Lay the tomato on top, then the cheese.

Finish and Eat

a) Spread the mayo over the top half of the roll (use as much as you would like).

b) Sandwich together and tuck in.

Enjoy!