

Smoked Ham and Double Gloucester Roll



with Onion Marmalade and Tomato

Lunch 5 Minutes



Double Gloucester

Unsalted Butter



Onion Marmalade

## 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. Ingredients

Ingredients	Quantity		
Seeded Roll 13)	1		
Double Gloucester** 7)	30g		
Medium Tomato	1		
Unsalted Butter** 7)	10g		
Smoked Ham Slices**	2 slices		
Onion Marmalade	20g		
*Not Included ** Store in the Fridge			

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## Nutrition

	Per serving	Per 100g
for uncooked ingredient	280g	100g
Energy (kJ/kcal)	2471/591	883/211
Fat (g)	27.9	10.0
Sat. Fat (g)	13.3	4.7
Carbohydrate (g)	59.8	21.4
Sugars (g)	14.1	5.1
Protein (g)	27.9	10.0
Salt (g)	2.88	1.03

Nutrition for uncooked ingredients based on 1 person recipe.

## Allergens

7) Milk 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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## **Quick Prep**

a) Slice the **seeded roll** in half lengthways.

**b**) Thinly slice the **Double Gloucester cheese**.

c) Thinly slice the **tomato**.

## On a Roll

a) Spread the **butter** onto the bottom **half** of the **roll** (use as much as you like).

**b**) Top with the **smoked ham slices**, then the **cheese**.

c) Lay the **tomato** on top.

## Finish and Eat

a) Spread the onion marmalade on the top half of the roll.

**b**) Sandwich together and tuck in (or wrap up and keep in the fridge until ready to eat).

Enjoy!