



# Ham, Cream Cheese and Tomato Baguette

Serves 2

Lunch 10 – 15 mins



Baguette



Tomato



Cream Cheese



Sliced Ham



Salad Leaves

Pantry Items: Salt, Pepper



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2024-W40

## Before you start

Our fruit, veg and herbs need a wash before you use them!  
We recommend reading the recipe in full before beginning to cook.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Ingredients

	Quantity
Baguette	2 units
Tomato	1 unit
Cream Cheese	48 g
Sliced Ham	80 g
Salad Leaves	40 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	250 g	100 g
Energy (kJ/kcal)	1824.2 kJ/ 436 kcal	729.7 kJ/ 174.4 kcal
Fat (g)	8.7 g	3.5 g
Sat. Fat (g)	4.8 g	1.9 g
Carbohydrate (g)	66.1 g	26.4 g
Sugars (g)	5.6 g	2.2 g
Protein (g)	24.1 g	9.6 g
Salt (g)	2.1 g	0.8 g

*Nutrition for uncooked ingredients.*

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

## Contact

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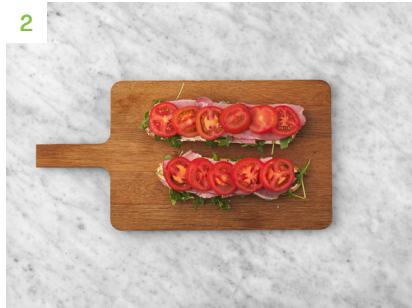
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## Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Thinly slice the **tomato**.
- Halve the **baguettes** lengthways. Pop them into the oven, cut-side up, to warm through, 2-3 mins.

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## Assemble the Sandwich

- Once the **baguettes** are warmed, spread the **cream cheese** over the cut side of the **baguette** bases.
- Top with **salad leaves** (as much or as little as you like).
- Layer the **ham** and then the **tomato** slices on top of the salad. Season with **salt** and **pepper**.

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## Slice and Serve

- Close the sandwich with the top of the **baguette**.
- Halve the **baguette** widthways and plate up.

Enjoy!