



Christmas Ham Sandwich

with sage stuffing | serves 2

Lunch 20 – 25 mins



Sliced Ham



Cranberry Chutney



Grated Cheese



Sage



Breadcrumbs



Ciabatta



Shallot



Demi-Glace



Pantry Items: Pepper, Butter, Salt



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2024-W49

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

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	Quantity
Sliced Ham	80 g
Cranberry Chutney	1 sachet
Grated Cheese	50 g
Sage	5 g
Breadcrumbs	2 packs
Ciabatta	2 units
Shallot	1 unit
Demi-Glace	1 sachet

Nutrition

	Per serving	Per 100g
for uncooked ingredients	210.5 g	100 g
Energy (kJ/kcal)	1732.2 kJ/ 414 kcal	822.9 kJ/ 196.7 kcal
Fat (g)	13.1 g	6.2 g
Sat. Fat (g)	6.6 g	3.1 g
Carbohydrate (g)	49.7 g	23.6 g
Sugars (g)	5.8 g	2.8 g
Protein (g)	23.9 g	11.4 g
Salt (g)	3.2 g	1.5 g

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.

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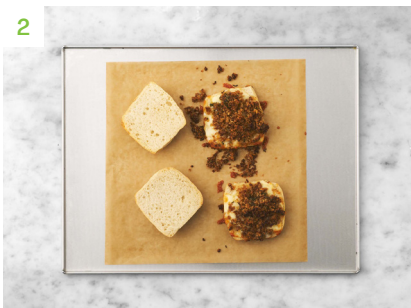


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Get Prepped

- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Halve, peel and chop the **shallot** into small pieces.
- Pick **half** the **sage** leaves and thinly slice. Discard the stalks.
- Halve the **ciabattas** and pop cut-side up onto a lined baking tray.

Bake the Stuffing

- Place a pan over medium-high heat with a knob of **butter**. Cook the **shallot** until softened, 3-4 mins. Add the **sage** leaves and fry for 1 min.
- Remove the pan from the heat and add **breadcrumbs**, **demi-glace** (1 tbsp at a time) and **salt** to taste. Season with **pepper** and mix well.
- Shape into balls (1 per sandwich) and press onto the **ciabatta** bases.
- Scatter over the **cheese** and bake on the top shelf of the oven until the **cheese** has melted, 4-6 mins.

Assemble and Serve

- Divide the **ciabattas** between plates and top with the **ham**.
- Drizzle over the **cranberry chutney**.
- Sandwich closed with the **ciabatta** lids.

Enjoy!