



# Ham and Cheese Sandwich

serves 2

Lunch 10 – 15 mins



Sliced Irish Ham



Brioche Rolls



Tomato



Grated Cheese



Aioli



Pantry Items: Salt, Pepper, Butter



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2025-W20

## 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.

## Ingredients

	Quantity
Sliced Irish Ham	80 g
Brioche Rolls	2 units
Tomato	2 units
Grated Cheese	50 g
Aioli	1 sachet

## Nutrition

	Per 100g
<b>for uncooked ingredients</b>	
Energy (kJ/kcal)	880.1 kJ/ 210.3 kcal
Fat (g)	12.5 g
Sat. Fat (g)	3.7 g
Carbohydrate (g)	15.4 g
Sugars (g)	2.9 g
Protein (g)	9.5 g
Salt (g)	2 g

See site or app for detailed nutritional info.

## Allergens

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

## Contact

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## Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Thinly slice the **tomato**.
- Slice the **brioche rolls** down through the middle (but not all the way through).
- **Butter** the **bread** if you like, then sprinkle the **cheese** over the cut sides.
- Pop onto a baking tray and into the oven to warm through and melt the **cheese**, 3-5 mins.

*TIP: You can toast your bread in the toaster if you'd like and then sprinkle the cheese over.*

## Assemble the Sandwich

- Spread **aioli** over the base of the **brioche rolls**.
- Lay the **ham** and then the **tomato** on top.
- Season with **salt** and **pepper** then sandwich closed.

## Dish Up

- Slice each sandwich in **half** widthways.
- Divide between plates.

## Enjoy!