



UCCOOK

Ham & Emmental Cheese Roll

with sun-dried tomato pesto & salad leaves

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 3 & 4

Chef: Kate Gomba

Nutritional Info	Per 100g	Per Portion
Energy	1054kJ	2256kJ
Energy	252kcal	539kcal
Protein	12g	25.8g
Carbs	18g	39g
of which sugars	0.9g	1.8g
Fibre	2.4g	9.6g
Fat	14.1g	30.3g
of which saturated	5.9g	12.6g
Sodium	493mg	1054mg

Allergens: Sulphites, Egg, Gluten, Tree Nuts, Wheat, Cow's Milk, Soya, Allium

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
3	4	Milk Rolls
60ml	80ml	Pesto Princess Sun-dried Tomato Pesto
60ml	80ml	Crème Fraîche
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
3	4	Sliced Pork Ham
90g	120g	Emmental Cheese <i>slice</i>

From Your Kitchen

Seasoning (salt & pepper)

Water

1. **ON A ROLL** Heat the rolls in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.

2. **CREAMY PESTO** In a bowl, combine the pesto, the crème fraîche, and seasoning.

3. **TOP, CLOSE, TASTE** Spread the rolls with the creamy pesto. Top with the salad leaves, the ham, and the cheese. Quick and easy, Chef!