

UCOOK

Ham & Tomato Chilli Jam Bagel

with cream cheese

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Lunch: Serves 1 & 2

Chef: Jenna Peoples

| Nutritional Info | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy | 1098kJ | 2712kJ |
| Energy | 262kcal | 648kcal |
| Protein | 7.1g | 17.5g |
| Carbs | 42g | 103g |
| of which sugars | 4.9g | 12.2g |
| Fibre | 1.8g | 4.4g |
| Fat | 7.1g | 17.6g |
| of which saturated | 2.5g | 6.1g |
| Sodium | 426mg | 1052mg |

Allergens: Cow's Milk, Gluten, Allium, Sesame, Wheat, Sulphites, Soy

Spice Level: MILD

Eat Within 3 Days

| Ingredie | nts & Prep A | Actions: |
|----------|--------------|---------------------------------------|
| 1 | 2 | Kleinsky's Everything Bagel/s |
| 20ml | 40ml | Cream Cheese |
| 15ml | 30ml | Chaloner Tomato Chilli Ja |
| 1 pack | 2 packs | Sliced Pork Ham |
| 20g | 40g | Salad Leaves rinse & roughly shred |
| From Yo | ur Kitchen | |
| Water | | |

- 1. WARM BAGEL Halve the bagels and heat them in the microwave until softened, 15 seconds. Alternatively, toast in a toaster. Allow to cool slightly before assembling.
- 2. LAYERS ON LAYERS Spread the cream cheese over the bottom half of the bagel. Top with the tomato chilli jam, the hickory ham and the salad leaves. Season, close up and dig in, Chef!