



QCOOK

Ham Flatbread Foldover

with piquanté peppers & tzatziki

Hands-on Time: 10 minutes

Overall Time: 10 minutes

Lunch: Serves 1 & 2

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	793kJ	1778kJ
Energy	190kcal	425kcal
Protein	10g	22.5g
Carbs	24g	53g
of which sugars	4g	8.9g
Fibre	7.1g	28.9g
Fat	5.7g	12.5g
of which saturated	2.4g	5.4g
Sodium	556.3mg	1246.8mg

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

Spice Level: None

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Naan Bread/s
30ml	60ml	Tzatziki
20g	40g	Green Leaves <i>rinse & roughly shred</i>
1 unit	2 units	Sliced Ham
15g	30g	Piquanté Peppers <i>drain</i>
20g	40g	Danish-style Feta <i>drain</i>

From Your Kitchen

Seasoning (salt & pepper)
Water

1. **NOW FOR THE NAAN** Heat the naan bread in a microwave until softened, 15 seconds. Allow to cool slightly before assembling.
2. **LAYERS OF FLAVOUR** Spread the heated naan with ½ of the tzatziki. Top with the salad leaves, the ham, and the peppers. Crumble over the feta. Dollop over the remaining tzatziki.