



UCCOOK

Hot Honey & Ham Cheese Toastie

with chilli seasoning

Hands-on Time: 10 minutes

Overall Time: 10 minutes

Lunch: Serves 3 & 4

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	1142kJ	2742kJ
Energy	273kcal	656kcal
Protein	10.7g	25.8g
Carbs	34g	82g
of which sugars	12.2g	29.3g
Fibre	1.1g	2.7g
Fat	9.3g	22.2g
of which saturated	4.2g	10.1g
Sodium	914mg	2194mg

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

Spice Level: Hot

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
6	8	White Bread Slices
3 packs	4 packs	Sliced Pork Ham
150g	200g	Grated Cheddar Cheese
60ml	80ml	Honey
15ml	20ml	Chilli Seasoning
		(7,5ml [10ml] Dried Chilli Flakes & 7,5ml [10ml] Greek Salt)

From Your Kitchen

Water
Seasoning (salt & pepper)
Butter (optional)

1. **BEST SARMIE EVER** Top 3 [4] bread slices with the ham and the cheese. Drizzle over the honey and sprinkle over the chilli seasoning (to taste). Close up with the remaining bread slices and pop in the toasted sandwich machine until golden and crispy. Alternatively, you can heat the sandwich in the microwave until the cheese has melted, 15 seconds.

Chef's Tip For an extra crispy toastie, spread some butter on the outside of your assembled sandwich before toasting in the snackwich machine.