



# UCCOOK

## Ham & Emmental Cheese Roll

**with sun-dried tomato pesto & salad leaves**

You've been craving something all day but can't put your finger on what that is. Wonder no more, because it's this rosemary ham, emmental cheese, fresh greens, and Pesto Princess Sun-dried Tomato Pesto-sauce on a milk roll. You're welcome, Chef!

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**Hands-on Time:** 10 minutes

**Overall Time:** 10 minutes

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**Serves:** 4 People

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**Chef:** Kate Gomba

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**\*New Lunch**

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## Ingredients & Prep

8	Milk Rolls
80ml	Pesto Princess Sun-dried Tomato Pesto
80ml	Crème Fraîche
80g	Salad Leaves <i>rinse &amp; roughly shred</i>
4 packs	Sliced Rosemary Ham
120g	Emmental <i>slice</i>

## From Your Kitchen

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 rinsed shredded salad leaves, the ham, and the cheese slices. Quick and easy, Chef!

## Nutritional Information

Per 100g

Energy	1038kJ
Energy	248kcal
Protein	10.9g
Carbs	25g
of which sugars	0.7g
Fibre	3.7g
Fat	11.2g
of which saturated	4.4g
Sodium	473.6mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Soy, Cow's Milk

Eat  
Within  
4 Days