



UCCOOK

Hot Honey & Ham Cheese Toastie

with chilli seasoning

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 1 & 2

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 1 | [Serves 2] | |
|----------|------------|--|
| 2 | 4 | White Bread Slices |
| 1 pack | 2 packs | Sliced Pork Ham |
| 50g | 100g | Grated Cheddar Cheese |
| 20ml | 40ml | Honey |
| 5ml | 10ml | Chilli Seasoning |
| | | (2,5ml [5ml] Dried Chilli Flakes & 2,5ml [5ml] Greek Salt) |

From Your Kitchen

Water
Seasoning (salt & pepper)
Butter (optional)

1. **BEST SARMIE EVER** Top 1 [2] bread slice/s with the ham and the cheese. Drizzle over the honey and sprinkle over the chilli seasoning (to taste). Close up with the remaining bread slice/s 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.