



INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 5 tsp
White Wine
Vinegar



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 tsp | 4 tsp
Dijon Mustard



8 oz | 16 oz
Smoked Deli Ham



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk

SMOKED HAM & GOUDA SOURDOUGH MELTS

with Creamy Coleslaw



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 640

BUST OUT

- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar
(1 tsp | 2 tsp)
- Cooking oil
(2 tsp | 4 tsp)
- Butter
(1 TBSP | 2 TBSP)
Contains: Milk

CRISPY BUSINESS

It's OK if some of the cheese spills over the edge while the sandos cook—it'll crisp up in the pan and become extra delicious.

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**
(646) 846-3663 | **HelloFresh.com**

SMOKED HAM & GOUDA SOURDOUGH MELTS

with Creamy Coleslaw

INSTRUCTIONS

- Wash and dry produce.
- In a medium bowl, combine **coleslaw mix**, **mayonnaise**, **half the vinegar**, and **1 tsp sugar** (all the vinegar and 2 tsp sugar for 4 servings). Taste and season with **salt** and **pepper**. Set aside, stirring occasionally, until ready to serve.
- Evenly spread **half the sourdough slices** with **mustard**, then evenly top with **ham** and **gouda**. Top with remaining sourdough slices to form **sandwiches**.
- Heat $\frac{1}{2}$ **TBSP butter** and a **drizzle of oil** in a large pan over medium heat. Once butter has melted, add **sandwiches**, cheese sides down. Push sandwiches around pan until butter and oil has absorbed. Cover and cook until bread is golden brown on one side and cheese begins to melt, 4-6 minutes.
- Add another $\frac{1}{2}$ **TBSP butter** and **drizzle of oil** to pan and flip sandwiches. Push sandwiches around pan until butter and oil has absorbed. Cover and cook until bread is golden brown on second side and cheese melts, 4-6 minutes. (For 4 servings, work in batches or use a second pan, wiping out pan between batches and adding $\frac{1}{2}$ **TBSP butter** and a drizzle of oil for each side.)
- Halve **melts** on a diagonal.
- Divide **melts** and **coleslaw** between plates. Serve.

WK 26-30

30