



Hawaiian Ham Sammies

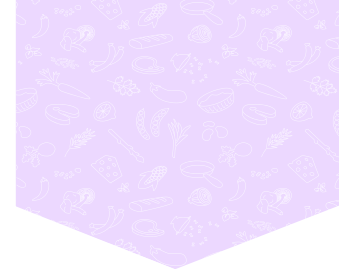
with Creamy Slaw

FAMILY 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Ham Steaks
-  Artisan Bun
-  Pineapple, spears
-  Swiss Cheese
-  Mustard
-  Mayonnaise
-  Pastrami Spice Blend
-  Coleslaw Cabbage Mix
-  Green Onions
-  Jalapeño
-  White Wine Vinegar

HELLO HAWAIIAN

Pineapple and ham are a match made in paradise.

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, 2 Baking Sheets, Paper Towels, Whisk, Medium Bowl, Small Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Ham Steaks	300 g	600 g
Artisan Bun	2	4
Pineapple, spears	95 g	190 g
Swiss Cheese	½ cup	1 cup
Mustard	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Pastrami Spice Blend	1 tbsp	2 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Green Onions	2	2
Jalapeño 🌶️	1	1
White Wine Vinegar	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1. PREP

Thinly slice the **green onions**. Cut the **pineapple** into ¼-inch pieces. Core, then cut **jalapeño** into ¼-inch pieces. Pat the **ham steaks** dry with paper towel and sprinkle with the **pastrami spice**. Turn to coat both sides. Set aside.



4. COOK HAM STEAKS

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **ham**. Cook until golden-brown all over, 1-2 min per side. (**TIP:** Cook in batches for 4 ppl.) Transfer the **ham steaks** to a baking sheet. Bake **ham** in the **middle** of the oven until cooked through, 5-6 min. **



2. MAKE SLAW

Whisk together the **mayo**, **half the vinegar** and **1 tsp sugar** (dbl for 4ppl) in a medium bowl. Stir in **coleslaw** and **half the green onions**. Season with **salt** and **pepper**. Set aside.



5. TOAST BUNS

Split **buns** in half. Arrange on another baking sheet, cut-side up. Sprinkle **Swiss cheese** over **top buns**. Toast **buns** in **top** of oven, until golden brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



3. MAKE SALSA

Add the **pineapple**, **jalapeño**, **remaining vinegar**, **remaining green onions** and **½ tbsp oil** (dbl for 4ppl) to a small bowl. Season with **salt** and **pepper**. Stir to combine. Set aside.



6. FINISH AND SERVE

Spread **mustard** over **bottom buns**. Top with **ham steak**, **pineapple salsa** and **top bun**. Divide **ham sammies** and **slaw** between plates.

Dinner Solved!