



Tasty Ham Canapés



Serves
6



Prep
30 minutes

Make an array of mouthwatering nibbles for a festive get-together.

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	353kcal	5.2g	17.1g	7.7g	2.7g
RI%	18%	6%	24%	39%	45%

Method

1. Chop the Princes Cured Ham into tiny cubes, about 1cm square.
2. Toast the slices of bread. Spread all of them with butter, then spread half of them with a little Dijon or English mustard. Top these with half the ham, the spring onions and celery. Cut the toasts into bite-sized pieces and garnish with parsley.
3. Top the remaining slices of toast with chopped tomato and the rest of the ham. Cut into bite-sized pieces. Season with black pepper and sprinkle with chives.
4. Serve the canapés.



Ingredients

325g can Princes Cured Ham
12 slices sourdough or rustic-style bread
Butter, for spreading
Dijon or English mustard, for spreading
3 spring onions, finely chopped
1 celery stick, finely chopped
3 tomatoes, finely chopped
Freshly ground black pepper
Parsley and chives, to garnish

