

## Ham, Cheese & Homemade Pickle Bloomer

**Servings:** 2

**Prep Time:** 10min

**Cook Time:** 0



### Ingredients

- ½ red onion
- 4 radishes
- 2 tbsp red wine vinegar
- pinch of golden caster sugar
- 1 tbsp mayonnaise
- 1 tbsp Dijon mustard or wholegrain mustard
- 4 thick slices white bread
- ½ x 130g pack smoked ham
- handful fresh parsley
- 2 large slices cheddar

### Directions

1. Finely slice the red onion and radishes and put in a small bowl with the red wine vinegar and caster sugar and leave to lightly pickle for 20 mins. Mix the mayo with the mustard and spread onto the white bread. Top two slices with the smoked ham, parsley and cheddar. Drain the onions and radishes and lay on top. Close and halve to serve.