



# UCOOK

## Classic Caprese Croissant

with basil pesto

You've been thinking about this lunch the whole morning, Chef, and the time has finally arrived! Bite into a flaky & buttery croissant, smeared with a herbaceous Pesto Princess Basil Pesto, creamy gratings of cheese, tangy tomato & fresh greens.

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**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

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**Serves:** 2 People

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**Chef:** Samantha du Toit

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\*New Lunch

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Ingredients & Prep

2	Croissants
60ml	Pesto Princess Basil Pesto
20g	Green Leaves <i>rinse</i>
1	Tomato <i>rinse &amp; thinly slice</i>
120g	Grated Cheddar Cheese

From Your Kitchen

Salt & Pepper  
Water

1. **WARM CROISSANT** Heat the croissants in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
2. **GREEN, RED & YELLOW** When the croissants have cooled down, smear the bottom half with the pesto, top with the rinsed leaves, the sliced tomato, and the grated cheese. Enjoy!

Nutritional Information

Per 100g

Energy	1115kj
Energy	267kcal
Protein	8.3g
Carbs	18g
of which sugars	5.1g
Fibre	1.4g
Fat	17.8g
of which saturated	8.6g
Sodium	323mg

Allergens

Cow's Milk, Egg, Gluten, Allium,  
Wheat, Tree Nuts, Soy

Eat  
Within  
3 Days