



UCOOK

Creamy Red Pepper Pesto Beef Croissant

with tomato slices

It's easy to look sophisticated at work with a French pastry & pastrami lunch, Chef! A warm croissant is filled with tangy tomato slices, beef pastrami, & a Pesto Princess Red Pepper Pesto & sour cream smear.

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Serves: 3 People

Chef: Caleb Meyer

*New Lunch

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Ingredients & Prep

- 3

Croissants
- 90ml

Creamy Pesto
*(30ml Pesto Princess Red
Pepper Pesto & 60ml Sour
Cream)*
- 2

Tomatoes
rinse & roughly slice
- 3 packs

Sliced Beef Pastrami

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. PERFECT PASTRAMI LUNCH

Spread the creamy pesto over the inside of the bottom half of the croissants. Top with the tomato slices, and the sliced pastrami. Close up and enjoy!

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 887kj |
| Energy | 210kcal |
| Protein | 7.4g |
| Carbs | 20g |
| of which sugars | 5.7g |
| Fibre | 2.7g |
| Fat | 10.7g |
| of which saturated | 5.6g |
| Sodium | 363.7mg |

Allergens

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

Eat
Within
4 Days