



# UCCOOK

## 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.

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**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

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**Serves:** 1 Person

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**Chef:** Caleb Meyer

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\*New Lunch

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Ingredients & Prep

1	Croissant
30ml	Creamy Pesto <i>(10ml Pesto Princess Red Pepper Pesto &amp; 20ml Sour Cream)</i>
1	Tomato <i>rinse &amp; roughly slice</i>
1 pack	Sliced Beef Pastrami

From Your Kitchen

Salt & Pepper  
Water

1. **WARM CROISSANT** Heat the croissant 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 croissant. 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