



UCCOOK

Ham, Cheese & Pesto Croissant

with basil pesto & green leaves

Named in French for its crescent shape resembling the moon, you will be dreaming about this croissant lunch tonight after tasting the combination of flaky croissant, herbaceous Pesto Princess basil pesto, salty ham & creamy mozzarella.

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Serves: 1 Person

Chef: Samantha du Toit

*New Lunch

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Ingredients & Prep

1	Croissant
30ml	Pesto Princess Basil Pesto
10g	Green Leaves <i>rinse</i>
1 unit	Sliced Pork Hickory Ham
30g	Grated Mozzarella Cheese

From Your Kitchen

Salt & Pepper
Water

- 1. BUTTERY CROISSANT** Heat the croissant in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
- 2. FILLED WITH FLAVOUR** Spread the sliced croissant with the pesto. Top with the rinsed green leaves, the ham, and the cheese. Close up and enjoy, Chef!



Chef's Tip

Slice the croissant and fill with the cheese before microwaving if you'd prefer the cheese melted and oozy.

Nutritional Information

Per 100g

Energy	1307kJ
Energy	313kcal
Protein	11.7g
Carbs	21g
of which sugars	5.9g
Fibre	1.3g
Fat	20.3g
of which saturated	8.5g
Sodium	494mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Soy, Cow's Milk

Eat
Within
4 Days