



UCCOOK

Mozzarella, Tomato & Basil Croissant

with balsamic reduction

Inspired by the Caprese salad, a warm, buttery croissant is layered with creamy slices of mozzarella, peppery fresh basil, tangy tomato and a drizzle of balsamic vinegar. A fantastic combination of simple flavours, Chef!

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Serves: 2 People

Chef: Jemimah Smith

*New Lunch

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Ingredients & Prep

| | |
|------|--|
| 2 | Croissants |
| 2 | Tomatoes <i>rinse & slice ½ into rounds</i> |
| 120g | Mozzarella Cheese <i>slice</i> |
| 10g | Fresh Basil <i>rinse</i> |
| 30ml | Balsamic Reduction |

From Your Kitchen

Salt & Pepper
Water

1. LE CROISSANT Heat the croissants in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.

2. DELICIEUX Fill the croissants with the sliced tomato, the sliced cheese, and the rinsed basil. Drizzle over the balsamic reduction before closing up!

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 1000kj |
| Energy | 239kcal |
| Protein | 7.3g |
| Carbs | 24g |
| of which sugars | 10.4g |
| Fibre | 1.4g |
| Fat | 12.3g |
| of which saturated | 7g |
| Sodium | 221.9mg |

Allergens

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

Eat
Within
4 Days