



UCCOOK

Mozzarella, Tomato & Basil Croissant

with balsamic reduction

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Lunch: Serves 1 & 2

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	1000kj	3111kj
Energy	239kcal	744kcal
Protein	7.3g	22.8g
Carbs	24g	76g
of which sugars	10.4g	32.5g
Fibre	1.4g	4.4g
Fat	12.3g	38.4g
of which saturated	7g	21.9g
Sodium	222mg	690mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Soya

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	2	Croissant/s
1	1	Tomato <i>rinse & slice ½ [1] into rounds</i>
60g	120g	Mozzarella Cheese <i>slice</i>
5g	10g	Fresh Basil <i>rinse</i>
15ml	30ml	Balsamic Reduction

From Your Kitchen

Seasoning (salt & pepper)
Water

1. **LE CROISSANT** Heat the croissant/s in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
2. **DELICIEUX** Fill the croissant/s with the tomato, the cheese, and the basil. Drizzle over the balsamic reduction before closing up!