

# UCCOOK

## Ham Caprese Croissant

with basil pesto & green leaves

**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

**Lunch:** Serves 1 & 2

**Chef:** Samantha du Toit

Nutritional Info	Per 100g	Per Portion
Energy	1345kJ	3208kJ
Energy	322kcal	767kcal
Protein	12g	28.7g
Carbs	24g	58g
of which sugars	6.3g	14.9g
Fibre	2.3g	6.3g
Fat	19.7g	46.9g
of which saturated	8.9g	21.2g
Sodium	518mg	1235.5mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts, Soy

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 1 [Serves 2]

1	2	Croissant/s
30ml	60ml	Pesto Princess Basil Pesto
10g	20g	Green Leaves <i>rinse</i>
1 pack	2 packs	Sliced Ham
30g	60g	Grated Mozzarella Cheese

## From Your Kitchen

Seasoning (salt & pepper)

Water

1. **BUTTERY CROISSANT** Heat the croissant/s in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.

2. **FILLED WITH FLAVOUR** Spread the croissant/s with the pesto. Top with the 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.