



# 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	221.9mg	690.3mg

**Allergens:** Cow's Milk, Gluten, Wheat, Sulphites, Soy

Eat Within 4 Days

Ingredients & Prep Actions:

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

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!