



uCOOK

Creamy Red Pepper Pesto Beef Croissant

with tomato slices

It's easy to look sophisticated at work with a French pastry & pastrami lunch, Chef! A warm croissant is filled with tangy tomato slices, beef pastrami, & a Pesto Princess Red Pepper Pesto & sour cream smear.

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Serves: 4 People

Chef: Caleb Meyer

*New Lunch

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Ingredients & Prep

4	Croissants
120ml	Creamy Pesto <i>(40ml Pesto Princess Red Pepper Pesto & 80ml Sour Cream)</i>
2	Tomatoes <i>rinse & roughly slice</i>
4 packs	Sliced Beef Pastrami

From Your Kitchen

Salt & Pepper
Water

- 1. WARM CROISSANT** Heat the croissants in a microwave until softened, 15 seconds. Allow to cool slightly before slicing and assembling.
- 2. PERFECT PASTRAMI LUNCH** Spread the creamy pesto over the inside of the bottom half of the croissants. Top with the tomato slices, and the sliced pastrami. Close up and enjoy!

Nutritional Information

Per 100g

Energy	887kJ
Energy	210kcal
Protein	7.4g
Carbs	20g
of which sugars	5.7g
Fibre	2.7g
Fat	10.7g
of which saturated	5.6g
Sodium	363.7mg

Allergens

Gluten, Allium, Wheat, Sulphites, Tree
Nuts, Soy, Cow's Milk

Eat
Within
4 Days