

# Perfect Croissant Breakfast sandwich



PORTIONS	PREPARATION TIME	COOK TIME
1	25-35 min	15-19 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST   LUNCH   BRUNCH   APPETIZER



RECIPE CREATED BY  
Katherine Duris, Chef



## / List of ingredients



Perfect Croissant 59103  
Quantity: 1

1	Egg
2	Slices of bacon or pre-cooked bacon
1	Tomato
	Grated swiss cheese
	Lettuce

CHEF'S TIP

***Once assembled, toast the croissant on the grill for a few minutes before eating.***

## / Preparation steps

STEP 1

Thaw at room temperature for 25 to 35 minutes while pre-heating the oven to 350°F.

STEP 2

Bake in the pre-heated 350°F oven for 15-19 minutes, until golden brown, set aside to cool.

STEP 3

Cook bacon slices on grill or skillet. Drain and set aside.

STEP 4

Cook bacon slices on grill or skillet. Drain and set aside.

STEP 5

Using scissors, cut the croissant horizontally. Slide the omelet into the croissant.

STEP 6

Top with bacon, tomato and lettuce.