

Save Our Stomachs

CHEESY BEEF AND TOMATO CROISSANTS



Why save your croissants just for breakfast? You'll love how we've combined the sweet flaky texture with savoury ingredients that produces a recipe that's full on flavour.

This recipe serves 4 as a snack or 2 for supper and takes 10 minutes to prepare and 5 minutes to cook.

Cooking equipment you will need:

- A large non-stick frying pan
- A wooden spoon
- A sharp knife
- A chopping board
- A large baking sheet

Ingredients you will need:

- 225g mainstay mince (see original mainstay mince recipe)
- 12 baby plum or cherry tomatoes, halved
- Pinch dried chilli flakes or 15ml/1tbsp sweet chilli sauce, optional
- 100g sweet corn
- 4 fresh all-butter croissants
- 100g grated mozzarella or Cheddar cheese
- To garnish:
 - Fresh flat-leaf parsley leaves

To prepare your ingredients:

- Halve the tomatoes
- Cut the croissants in half
- Grate the Cheddar cheese (if used)

Method:

Preheat the oven to Gas mark 6, 200°C/400°F.

Place the mince in a large pan. Add the tomatoes, chilli flakes or sauce, if used and sweet corn. Heat gently for 3-4 minutes or until hot.

Transfer the croissants to a large baking sheet.

Add 75g of the cheese to the mince sauce and divide the mixture evenly between each croissant.

Sprinkle over the remaining cheese and bake for 5 minutes until hot and the cheese is melted.

Serve immediately with a green salad.

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