

COUNTRY STYLE CROISSANT BURGER

4 personnes

15 minutes

Easy



Ingredients

- 4 Croissant Pastry Buns
- 2 large chicken cutlets
- 2 tomatoes
- 1 red onion
- 4 slices of Mimolette cheese
- 30g of arugula
- 1/2 bunch of parsley
- 4 tbsp whole grain mustard
- 2 tbsp olive oil
- 1 tbsp wine vinegar
- Salt & pepper

Preparation

Chop the tomatoes, red onion, and parsley.

Drizzle with olive oil, wine vinegar, and season.

Pan-fry the chicken cutlets in a drizzle of olive oil, season them, and slice them.

Spread the whole grain mustard on the bases of the croissant burgers, place the arugula, sliced chicken cutlets, and Mimolette cheese on top.

Grill in the oven for 2 minutes and top with the tomato tartare before closing the croissant burgers.