



SCHOOL BREAK RECIPE WITH THE KIDS

Breakfast Croissant



- 1 pack of frozen *Au Pain Doré* Croissants

Mixture: (for 4 serving)

- 4 croissants
- 8 eggs
- 1 tablespoon butter
- 2 tablespoons fresh chopped chives
- 1½ cup of Arugula
- Cheese of your choice: Mozzarella, Goat, Emmental, etc.
- Salt and pepper

Preparation :

- Place frozen croissants on a baking sheet lined oven tray. Allow to thaw for 15 minutes.
- Bake at 350°F for 15 to 20 minutes or until your croissants are golden brown.
- Cool down.
- Cut the croissant in two on the thickness.
- In a small bowl, beat the eggs and chive. Salt & pepper.
- In a pan, melt the butter. Pour the eggs and mix 3 to 4 minutes until they are well cooked.
- Stuff the bottom of the croissant with the arugula, eggs and cheese.
- Close the top of the croissant.
- Serve

Kid's trick: 🦋

Instead of the frozen croissant, you can use our freshly baked croissants in store. It will save you a step

And that's it, BON APPÉTIT !