

BBQ Croissant Delight

A savory croissant filled with baked meat, onions, Bejing cabbage, and mustard, drizzled with BBQ sauce for a flavorful twist.


20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 croissant
- BBQ sauce
- Baked meat (e.g., shredded chicken or pulled pork)
- Baked onion slices
- Bejing cabbage leaves
- Mustard

Steps

- 1 Preheat the oven to 350°F (180°C).
- 2 Slice the croissant in half lengthwise without cutting all the way through.
- 3 Spread mustard on one side of the croissant.
- 4 Layer baked meat, baked onion slices, and Bejing cabbage on top.
- 5 Drizzle BBQ sauce over the filling.
- 6 Close the croissant and wrap it in foil.
- 7 Bake in the preheated oven for 10-15 minutes until heated through.
- 8 Serve warm and enjoy!