



ham and Cheese Croissant casserole

Ingredients

- 10 deli smoked ham slices (about 1¼ oz. each, ¼ inch thick)
- 10 mini croissants
- 10 Swiss cheese slices (½ oz. each)
- 6 large eggs
- 2 cups heavy whipping cream
- 2 tsp Dijon mustard
- Fresh thyme sprigs, for garnish

Instructions

1. Prepare the ham:

Place ham slices between paper towels on a microwave-safe plate. Microwave on HIGH for 45 seconds. Blot off any excess moisture with fresh paper towels.

2. Assemble croissants:

Slice each croissant in half with a serrated knife. Layer the bottom half of each with one slice of ham and one slice of Swiss cheese (fold if needed to fit). Top with the other half of the croissant. Arrange the stuffed croissants in a lightly greased 13×9-inch baking dish.

3. Make the custard:

In a large bowl, whisk together eggs, heavy cream, and Dijon mustard until smooth.

4. Combine and chill:

Pour the egg mixture evenly over the stuffed croissants. Cover the dish with plastic wrap and refrigerate for at least 8 hours or overnight to let it soak.

5. Bake:

Preheat the oven to 350°F (175°C). Remove the plastic wrap and bake uncovered for 40 to 45 minutes, or until golden brown and a knife inserted in the center comes out clean. Cover with foil for the last 15 minutes if the top browns too quickly.

6. Garnish and serve:

Let cool slightly, then garnish with fresh thyme sprigs before serving.