

Ham and Cheese Croissant Recipe

Prep: 5 mins

Cook: 10 mins

Total: 15 mins

Servings: 4 servings

Yield: 4 sandwiches

A warm and flaky ham and cheese croissant is an elegant sandwich that can make you feel like you've been transported to a French bistro. With only four ingredients, it is important to make each component the highest quality. This is the time to invest in the best-sliced ham and cheese available at your deli counter, as well as a nice jar of Dijon mustard. If you really want to get fancy, you can even make your own homemade croissants.

If you don't have the time, you can always pick up some fresh croissants at your favorite bakery. It's worth splurging for bakery-made croissants over the ones in bags at the grocery—fresh croissants are wonderfully buttery and flaky, and make this sandwich really shine. Frozen croissants will also work in this recipe.

What You'll Need to Make This Ham and Cheese Croissant Recipe

- A Nice Spreading Knife
- A Sharp Serrated Knife
- A Sturdy Baking Sheet

Ingredients

- 4 large croissants
- 4 teaspoons dijon mustard
- 8 slices swiss cheese
- 8 slices thinly-sliced deli ham

Steps to Make It

1. Gather the ingredients. Preheat the oven to 350 F.
2. Slice 4 large croissants in half lengthwise and place on a baking sheet.
3. Spread 1 teaspoon of dijon mustard on each cut slice.
4. Place one piece of Swiss cheese down on the bottom slices of the croissants. The slices may need to be torn in half to cover the surface of the croissant while avoiding the hole in the center.
5. Top each croissant with two slices of the deli ham.
6. Top with the remaining cheese slices, once again, torn if necessary.
7. Place the croissant tops on top. Bake for 8 to 10 minutes, or until the cheese is melty and the croissants are warm and toasted.
8. Enjoy immediately, fresh and warm from the oven.

How to Store Ham and Cheese Croissants

- Assembled and baked ham and cheese croissants are best when served hot and fresh from the oven. They can sit out for a few hours, but they will lose their crisp texture as they sit.
- Leftover ham and cheese croissants can be wrapped and stored in the refrigerator for up to one day. They can then be reheated in a 350 F oven for 5 minutes or in the microwave for 20 seconds.
- Although fresh croissants can last for a few days before consuming, like all fresh bread, they taste better when enjoyed on the same day.