

## Stuffed Ham-and-Cheese Croissant Casserole

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Serves 10

### Ingredients

10 (1 1/4-oz.) deli smoked ham slices (1/4 inch thick)  
10 mini croissants  
10 (1/2-oz.) Swiss cheese slices  
6 large eggs  
2 cups heavy whipping cream  
2 tsp. Dijon mustard  
Thyme sprigs

### Instructions:

Microwave ham slices between paper towels on a microwavable plate on HIGH 45 seconds. Blot with paper towels to remove excess moisture.

Split croissants open with a serrated knife. Top bottom half of each croissant with 1 ham slice and 1 Swiss cheese slice (folding ham and cheese to fit, if needed). Cover with top half of croissant. Place stuffed croissants in a lightly greased (with cooking spray) 13- x 9-inch baking dish.

Whisk together eggs, heavy cream, and Dijon mustard in a large bowl. Pour mixture slowly overstuffed croissants. Cover with plastic wrap and refrigerate 8 hours or overnight.

Preheat oven to 350°F. Remove plastic wrap; bake in preheated oven until golden brown and knife inserted in center comes out clean, 40 to 45 minutes, covering with aluminum foil the last 15 minutes to prevent overbrowning. Garnish with thyme sprigs.

### Cook's Notes:

Already the ultimate make-ahead meal, you can freeze this breakfast and keep it on hand for busy weeks or weekends when you have company over. Just complete this dish through step 3, then cover it with plastic wrap and aluminum foil. Pop it in the freezer. When you're ready to serve it, move it to the fridge, and let it thaw overnight. Warm at room temperature for 30 minutes before putting in the oven.

***Credit: [southernliving.com](http://southernliving.com)***