

# Stuffed Ham and Cheese Croissant Casserole

Southern Living - <https://www.southernliving.com/recipes/ham-and-cheese-croissant-casserole>  
adapted from Southern Living



- 10 mini croissants
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- 10 ham slices, buy smoked ham cut 1/4" thick
- 2 tomatoes, ripe, sliced
- 10 Swiss cheese slices, use imported Swiss if possible
- 6 large eggs
- 2 cups heavy whipping cream
- 2 teaspoon Dijon mustard, or cranberry mustard, if available

#### Thyme sprigs

*Per Serving (excluding unknown items): 382 Calories; 33g Fat (78.6% calories from fat); 18g Protein; 3g Carbohydrate; trace Dietary Fiber; 208mg Cholesterol; 454mg Sodium; 4g Total Sugars; 2mcg Vitamin D; 303mg Calcium; 1mg Iron; 256mg Potassium; 298mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

#### Servings: 10

1. Microwave ham slices between paper towels on a microwavable plate on HIGH 45 seconds. Blot with paper towels to remove excess moisture. [I didn't do this step.]
2. Split croissants open with a serrated knife. Top bottom half of each croissant with 1 ham slice, then add tomato slice in between the two slices of ham. Add the Swiss cheese on top, cutting both ham and cheese to fit on croissant without much sticking out the sides. Cover with top half of croissant.
3. Place stuffed croissants in a lightly greased (with cooking spray) 13- x 9-inch glass or ceramic baking dish. Ideally use a casserole dish that is just large enough to place all 10, cozily, in the dish.
4. Whisk together eggs, heavy cream, and mustard in a large bowl. Pour mixture slowly over stuffed croissants. Use a spoon to drizzle the custard part all over the croissants. Cover with plastic wrap, and refrigerate 8 hours or overnight.
5. Preheat oven to 350°F. Remove plastic wrap; If there is still liquid custard in the pan, use a spoon to drizzle it over all the croissants. 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 over browning. Garnish with thyme sprigs.