

Steak, Egg, and Cheese Croissant Sandwich - The Ultimate Breakfast Upgrade

Meet your new breakfast obsession: the



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3 min

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INGREDIENTS

2 large croissants, sliced
¾ lb steak, thinly sliced (ribeye, flank, or sirloin) ?
2 large eggs ?
1 cup shredded cheddar cheese, or your favorite melting cheese ?
1 tbsp olive oil ?
1 tbsp butter ?
Salt and pepper, to taste ?
1 tsp garlic powder (optional) ?
Fresh parsley, for garnish (optional)

DIRECTIONS

1. **Cook the Steak:** Heat olive oil in a skillet over medium-high heat. Season the steak slices with salt, pepper, and garlic powder.
2. **Sear for 2-3 minutes per side** until browned and cooked to your liking. Remove from the pan and set aside.
3. **Cook the Eggs:** Lower heat to medium and add butter to the same skillet.
4. **Crack in the eggs** and season with salt and pepper. Cook sunny-side-up or over-easy for a runny yolk, or scramble if preferred. Set aside.
5. **Toast the Croissants:** Slice the croissants in half horizontally. Toast them lightly in the skillet or under the broiler for a warm, crisp bite.
6. **Assemble the Sandwich:** Layer the bottom half of each croissant with steak slices. Top with a cooked egg, followed by a generous handful of shredded cheese. Place the croissant top on to close the sandwich.
7. **Melt the Cheese:** Return the assembled sandwich to the skillet (or oven). Cover loosely and cook for 1-2 minutes, just until the cheese is melted.
8. **Garnish & Serve:** Top with fresh parsley, if desired, and serve hot.

SWAPS & NOTES

& Variations Steak: Ribeye offers tenderness, flank gives great beefy flavor, and sirloin balances both.

Pre-sliced works great for convenience.

Cheese: Sharp cheddar, gouda, mozzarella, provolone, or American cheese all melt beautifully.

Croissants: Toast them lightly for extra crunch before

assembling.

TIPS FOR SUCCESS

Use room temperature croissants for easier slicing and better toasting.

Let the steak rest before slicing to keep it juicy.

Cover while melting cheese to trap heat and get that gooey melt.

Add hot sauce, sriracha mayo, or pepper jack cheese.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/steak-egg-and-cheese-croissant-sandwich-the-ultimate-breakfast-upgrade/>