

Maple-Dijon Breakfast Croissant Sandwiches: Sweet & Savory

Elevate your morning routine with these incredible



OVEN
350°F

TIME
5-7 min

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INGREDIENTS

4 croissants, large (freshly baked recommended)
4 large eggs
4 slices of cheddar cheese
4 slices of cooked bacon
2 tablespoons Dijon mustard
2 tablespoons maple syrup (pure maple syrup recommended)
Salt and black pepper to taste
Fresh herbs for garnish (optional: chopped chives, parsley, or dill)

DIRECTIONS

1. Let's get these delicious : Maple-Dijon Breakfast Croissant Sandwiches assembled and baked!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Prepare : Maple-Dijon Mixture: In a small bowl, whisk together the 2 tablespoons Dijon mustard, 2 tablespoons maple syrup, and a pinch of salt and pepper to taste. Mix until well combined.
4. Cook : Eggs: In a skillet over medium heat, cook the 4 large eggs to your desired doneness (scrambled, fried, or as a thin omelet). Season with salt and pepper. Set aside.
5. Prep : Croissants: Carefully slice each of the 4 croissants in half horizontally. Place both the top and bottom halves of the croissants on a baking sheet.
6. Spread : Mixture: Spread the prepared maple-Dijon mixture evenly over the cut side of each croissant half (both top and bottom).
7. Layer : Sandwiches: Layer each bottom half of the croissant with one slice of cheddar cheese, then a cooked egg, and finally two slices of cooked bacon (or one if using a wider slice).
8. Assemble & : Bake: Place the other half of the croissant on top to form a sandwich. Bake the assembled sandwiches in the preheated oven for 5-7 minutes, or until they are heated through and the cheese is melted and gooey. The croissants should be lightly toasted.
9. Garnish & : Serve: Remove from the oven. Garnish with fresh herbs if desired (like chopped chives or parsley). Serve warm immediately.

SWAPS & NOTES

Croissants: Fresh, buttery croissants are key for the best texture and flavor.

Stale croissants can be revived by baking briefly before assembly.

Eggs: Cooked to your preference - scrambled, fried, or even a thin omelet.

Cheddar Cheese: Sharp or mild cheddar works great.

TIPS FOR SUCCESS

Fresh Croissants: Good quality, fresh croissants make all the difference.

Don't Overcook Eggs: Cook the eggs just until done; they will continue to heat in the oven.

Bacon Crispness: Cook your bacon to your preferred crispness.

If you like it extra crispy, ensure it's well-done before adding to the sandwich.

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

Original recipe: <https://chefmaniac.com/maple-dijon-breakfast-croissant-sandwiches-sweet-savory/>