

Ham and Cheese Croissant Sandwiches Recipe for an Easy, Cheesy Lunch

Ham and Cheese Croissant Sandwiches



OVEN
375°F

TIME
29 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 6 regular croissants
- 12 oz deli ham, sliced
- 12 slices Swiss cheese
- 1/2 cup honey mustard sauce
- 2 tbsp butter, melted
- 1/2 tsp garlic powder
- 1/4 tsp Italian seasoning

DIRECTIONS

1. Preheat the oven: Preheat your oven to 375°F and line a baking sheet with parchment paper. The source uses this setup for even baking and easy cleanup.
2. Slice the croissants: Carefully slice each croissant in half horizontally to create a top and bottom half.
3. Build the base: Place the bottom halves on the prepared baking sheet. Spread each one with honey mustard sauce, saving some sauce for the tops.
4. Add the filling: Layer one slice of Swiss cheese, about 2 ounces of deli ham, and then another slice of Swiss cheese onto each croissant bottom.
5. Add the tops: Spread more honey mustard on the inside of each croissant top, then place them over the filled bottoms.
6. Make the garlic butter: In a small bowl, stir together the melted butter, garlic powder, and Italian seasoning.
7. Brush and bake: Brush the garlic butter mixture generously over the tops of the sandwiches. Bake for 12 to 14 minutes, until the croissants are golden brown and the cheese is melted.
8. Serve warm: Let the sandwiches cool for a minute or two, then serve warm. The source suggests extra honey mustard on the side for dipping.

SWAPS & NOTES

that these sandwiches can be assembled ahead and refrigerated before baking, and leftovers can be stored for up to three days.

That makes them useful for brunch spreads, quick lunches, or even an easy dinner when you want something cozy but not complicated.

You can add sliced tomatoes or spinach for extra flavor, and it also encourages experimenting with different cheeses if Swiss is not your favorite.

In the body of the article, it also mentions cheddar, provolone, or pepper jack as possible cheese swaps.

TIPS FOR SUCCESS

The original article recommends warming the croissants slightly before slicing for easier handling and using parchment paper to help create a crisp finish.

It also specifically says not to skimp on the garlic butter, since that topping is a big part of what makes the sandwiches feel extra flavorful.

I would also make sure not to overbake them.

Croissants can dry out quickly if left in the oven too long, so pull them once the tops are golden and the cheese is fully melted.

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

Original recipe: <https://chefmaniac.com/ham-and-cheese-croissant-sandwiches-recipe-for-an-easy-cheesy-lunch/>