

Easy Breakfast Croissant Sandwiches for a Warm and Savory Start

Breakfast Croissant Sandwiches That Make Mornings Feel Extra Special



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INGREDIENTS

- 4 large croissants
- 6 large eggs
- 2 tablespoons milk or cream
- 4 slices cheddar, Swiss, or American cheese
- 4 slices cooked bacon, ham, or sausage patties
- 1 tablespoon butter
- Salt, to taste
- Black pepper, to taste
- Optional add-ins:
 - Sliced tomato
 - Baby spinach
 - Avocado
 - Hot sauce
 - Caramelized onions

DIRECTIONS

1. Prep the croissants: Slice each croissant in half horizontally and set aside. If you want a slightly crisp texture, you can lightly toast the cut sides before assembling.
2. Cook the eggs: In a bowl, whisk together the eggs, milk, salt, and black pepper. Melt the butter in a skillet over medium-low heat, then pour in the egg mixture. Cook gently, stirring often, until the eggs are soft and fluffy. Remove from the heat before they overcook.
3. Warm the breakfast meat: Heat your cooked bacon, ham, or sausage if needed so everything is warm and ready to assemble.
4. Build the sandwiches: Layer the bottom half of each croissant with a slice of cheese, a portion of eggs, and your breakfast meat. Add any extras like spinach, tomato, or avocado if you are using them.
5. Finish and serve: Place the top half of the croissant on each sandwich and serve warm. For extra melty cheese, you can place the assembled sandwiches in a warm oven for a few minutes before serving.

SWAPS & NOTES

Croissants are the star here, so it is worth using bakery-style croissants if you can.

They hold up well to the fillings and give the sandwich that soft, flaky texture that makes it stand out.

Smaller croissants work for lighter breakfasts, while larger ones make a heartier sandwich.

For cheese, cheddar gives you a classic sharp flavor, Swiss adds a nuttier touch, and American melts beautifully if you want that diner-style finish.

TIPS FOR SUCCESS

The best Breakfast Croissant Sandwiches start with soft scrambled eggs.

Cooking them low and slow helps keep them tender, which makes a big difference in the final sandwich.

Dry or overcooked eggs can make the sandwich feel heavier than it should.

It also helps to warm the croissants slightly before assembling.

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