

Croissant Sandwiches with Ham, Cheese, and Dijon: A Gourmet Twist on a Classic

Croissant Sandwiches with Ham, Cheese, and Dijon



OVEN
375°F

TIME
8-10 min

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Recipe Card

SAVE
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INGREDIENTS

- 4 large croissants, sliced in half
- 8 slices of deli ham
- 4 slices of Swiss or Gruyere cheese
- 2 tbsp Dijon mustard
- 1 tbsp honey (optional, for a sweet touch)
- 2 tbsp unsalted butter, melted
- Fresh arugula or spinach (optional, for garnish)

Instructions:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C).

Line a baking sheet with parchment paper or lightly grease it.

2. Assemble the Sandwiches:

Spread a thin layer of Dijon mustard on the inside of each croissant half. For a sweeter flavor, mix Dijon with honey before spreading.

Layer two slices of ham and one slice of cheese on the bottom half of each croissant.

Place the top half of the croissant over the filling to close the sandwich.

3. Bake:

Arrange the sandwiches on the prepared baking sheet.

Brush the tops of the croissants with melted butter for extra crispness and flavor.

Bake in the preheated oven for 8-10 minutes, or until the cheese is melted and the croissants are

golden brown.

4. Garnish and Serve:

Optionally, add fresh arugula or spinach to each sandwich for a touch of freshness.

Serve warm and enjoy!

Tips for Perfect Croissant Sandwiches:

Choose Quality Croissants: Use freshly baked, buttery croissants for the best flavor and texture.

Experiment with Cheese: While Swiss and Gruyere are classic choices, feel free to use cheddar, brie, or provolone for a different twist.

Make Them Mini: Use mini croissants for bite-sized versions, perfect for parties or appetizers.

Add More Layers: Include thinly sliced tomatoes, caramelized onions, or avocado for added flavor.

Why These Sandwiches Stand Out:

DIRECTIONS

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2. **Line a baking sheet with parchment paper or lightly grease it.**
3. **Assemble the Sandwiches::** Spread a thin layer of Dijon mustard on the inside of each croissant half. For a sweeter flavor, mix Dijon with honey before spreading.
4. **Layer two slices of ham and one slice of cheese on the bottom half of each croissant.**
5. **Place the top half of the croissant over the filling to close the sandwich.**
6. **Bake::** Arrange the sandwiches on the prepared baking sheet.
7. **Brush the tops of the croissants with melted butter for extra crispness and flavor.**
8. **Bake in the preheated oven for 8-10 minutes, or until the cheese is melted and the croissants are golden brown.**
9. **Garnish and Serve::** Optionally, add fresh arugula or spinach to each sandwich for a touch of freshness.
10. **Serve warm and enjoy!**
11. **Tips for Perfect Croissant Sandwiches:** Choose Quality Croissants: Use freshly baked, buttery croissants for the best flavor and texture.
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14. **Add : More Layers:** Include thinly sliced tomatoes,

caramelized onions, or avocado for added flavor.

15. Why These Sandwiches Stand Out: Croissant Sandwiches with Ham, Cheese, and Dijon are the perfect combination of simplicity and sophistication. The rich, buttery croissants pair beautifully with the savory ham, melted cheese, and tangy mustard. They're ideal for breakfast, lunch, or a casual dinner and can easily be customized to suit your taste.
16. Did you try this recipe? Let me know your thoughts in the comments, and be sure to check out more incredible recipes on FB Recipes. Share this with friends and family to brighten up their mealtime!

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