

Ham and Cheese Croissant Bake



FROM THE KITCHEN OF

DEBBIE MACOMBER

Crispy buttery croissants mixed with salty ham, creamy cheese and bright chives make the perfect breakfast casserole to feed a crowd.

Serves 6-8

Ingredients

16 cups (12 ounces) torn croissants, torn into pieces
8 ounces cubed ham
2 cups shredded sharp cheddar cheese
1 ½ tablespoons minced chives
4 eggs
2 cups half and half
1 ½ tablespoons Dijon mustard
¾ teaspoon kosher salt
¾ teaspoon ground black pepper

Directions

Preheat oven to 350°F. Spread torn croissants onto two baking sheets. Toast in the oven for 10 minutes.

In a greased 9 x 13 baking dish, layer half of each the croissants, ham, cheese, and chives. Layer again with remaining croissants, ham, cheese and chives.

Whisk together the eggs, half and half, mustard, salt and pepper. Pour over the dry ingredients. Cover with plastic wrap and refrigerate overnight.

Preheat oven to 350°F. Remove and discard plastic wrap. Cover dish with foil and bake 35 minutes. Remove the foil and bake 10 to 15 minutes, until golden brown on top. Remove from the oven and let cool for 5 minutes before cutting into squares and serving.