

# HAM AND SWISS CROISSANTS

**Yields:** 4 Servings

## INGREDIENTS:

- 4ea Croissant Rolls
  - 12 slices Deli Ham
  - ***4oz Pineland Farms Baby Swiss Cheese, sliced***
  - 1 Tbsp Butter, melted
  - 2 tsp Poppy Seeds
- Dijon**
- Mayonnaise:**
- ½ cup Mayonnaise
  - 1 Tbsp Dijon Mustard
  - ½ tsp A-1 Sauce



## INSTRUCTIONS:

1. In a small bowl combine the ingredients for the Dijon mustard, mix well, set aside.
2. Preheat oven to 350F.
3. Carefully slice the croissants, place the rolls on a parchment covered baking sheet. Slather the inside tops and bottoms with the Dijon Mayonnaise.
4. Fold 3 slices of ham per each croissant and layer the top with Pineland Farms Baby Swiss cheese. Place the tops on the sandwiches and brush with melted butter. Sprinkle evenly the poppy seeds.
5. Cover loosely with aluminum foil and bake for 10 minutes
6. Remove the foil and bake uncovered for another 5 minutes.

Enjoy!

*Recipe by our chef, Emily McQuarrie!*