

INGREDIENTS FOR 8-12 SERVINGS

4 Croissants

8 Ounces Ham, Chopped

8 Eggs

1 ½ Cups Darigold® Half & Half

1 Tablespoon Honey Mustard

½ Teaspoon Pepper

8 Ounces Swiss Cheese, Sliced



PREPARATION

In a 13x9 baking pan, prepared with cooking spray. Tear croissants into pieces and place in baking pan and top with chopped ham. In a medium bowl add the eggs, half & half, mustard, and pepper. Whisk to combine and pour over the croissants and ham. Place cheese slices, slightly overlapping, over the egg mixture and cover with foil. Refrigerate overnight.

Preheat oven to 325°.

Remove foil and place baking pan in the oven for 35 minutes. Allow to cool before serving.