

Croissant & Salmon (or Ham) Breakfast Casserole Recipe #84637

This is quick, easy & delicious! Assemble on Saturday night, then pop it into the oven & let it cook while you read the Sunday morning newspaper. The recipe comes from Harrowsmith Country Life.

- 6-8 **plain croissants**, depending on size, day old is fine
- 8 ounces [swiss cheese](#), grated
- 4 ounces [smoked salmon](#) or [cooked ham](#), chopped
- 2 tablespoons [fresh chives](#) or [green onions](#), chopped
- 12 large [eggs](#)
- 3 cups [milk](#)
- 1/4 teaspoon [nutmeg](#)
- 1/4 teaspoon [salt](#)
- 1/4 teaspoon [pepper](#)

1. Butter a 9 x 13 inch ovenproof dish & set aside.
2. Slice the croissants in half (as if you were making a sandwich) & reserve the top halves.
3. Cube the bottom halves & place in a very large mixing bowl.
4. Mix in the cheese, salmon (or ham) & chives; set aside.
5. Mix eggs, milk & seasonings in a separate bowl; add to the croissant mixture & combine well.
6. Spoon into the prepared baking dish.
7. Arrange the reserved croissant halves on top of the casserole.
8. Gently press into the egg mixture to ensure that they get moistened.
9. Bake in a reheated 350F oven for 50 minutes to an hour or until puffed up & golden brown.