

Corned Beef Croissant-wiches

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Lighten things up with a beef and cheese-stuffed flaky croissant.

Ingredients:

4 large croissants, halved lengthwise
1 pound cooked corned beef brisket, sliced very thinly (see the "Fresh Corned Beef" recipe page)
4 slices cheddar cheese
4 tablespoons Dijon mustard

Directions:

- 1) Preheat oven to 350°F.
- 2) Place halved croissants on a baking sheet. Toast in oven until just warmed, about 2 to 3 minutes. Remove from oven.
- 3) On each croissant bottom, place ¼ pound beef and 1 slice cheese. Spread 1 tablespoon mustard on each croissant top; place on top of sandwich.
- 4) Place assembled croissants on baking sheet. Place in oven and cook until cheese has melted, about 5 minutes. Serve warm.