



Paris Bistro Jambon Croissants

An easy-to-make recipe to celebrate the holiday!

- 4 fresh croissants, sliced
- 2 Tablespoons European style butter, softened
- 4 Tablespoons orange fig jam, warmed
- 1 cup loosely packed power baby greens
- 3 ounces Gruyere cheese thinly sliced
- 8 thin slices smoked ham

Slice the croissant in half lengthwise. Evenly coat the cut sides with soft butter and fig jam on both sides.

Layer the greens, cheese slices, and ham slices on the bottom half of the croissants. Place top half of each croissant over the filling.

Serve immediately, or wrap in sandwich-wrap paper to bring to a picnic.
Serves 4

About the Recipe: The amount of ingredients used in this smoked ham sandwich will vary depending on the size of your croissant. Other condiments can be added like mustard, but the fig jam adds a delicious flavor to the smoked ham. Power greens are a combination of baby healthy leafy greens. Add your favorite additions but use a crisp fresh croissant for that perfect lunch treat.