



**BREAKFAST CROISSANT SANDWICH**

Buttery, flaky whole grain croissant served warm with thin sliced black forest chicken ham and a honey roasted apple cream cheese spread.

**SERVINGS: 10 each (1 croissant sandwich per serving)**

<b>Ingredients</b>	<b>Amount (1 serving)</b>	<b>Amount (10 servings)</b>
Honey Roasted Apple Cream Cheese Spread (see sub-recipe)	1 ½ Tbsp. (approx. 0.85 oz.)	1 C. (approx. 8.90 oz.)
Tyson® Sliced Chicken Ham, thawed #20980-328	1 ½ slices ea. (approx. 0.75 oz.)	15 slices ea. (approx. 7.50 oz.)
Whole Grain Croissant, thawed	1 ea.	10 ea.

**DIRECTIONS:**

1. Prepare the Honey Roasted Apple Cream Cheese Spread by following the provided sub-recipe.
2. Separate the slices of thawed chicken ham and randomly arrange them in a 2" deep half-size hotel pan. Cover the hotel pan tightly with aluminum foil. Heat the covered pan of chicken ham in a preheated 350°F convection oven for 8-12 minutes.
3. For build, open and arrange the split croissants cut side up and then top with the following components: - Prepared Honey Roasted Apple Cream Cheese Spread: 1 1/2-tablespoons (0.85-ounces) total, spread on both sides - Heated Sliced Chicken Ham: 1 1/2-slices (0.75-ounce)
4. Close each sandwich with the top half of each croissant with cream cheese spread. Arrange the built croissant sandwiches on a parchment lined sheet pan.
5. Bake the pan of built croissants uncovered in a preheated 350°F convection oven for 3-4 minutes, Serve.

**TYSON® PRODUCTS USED:**

#20980-328, Tyson® Sliced Black Forest Chicken Ham, 0.5-oz.

**HONEY ROASTED APPLE CREAM CHEESE SPREAD**

Sub-Recipe

*Yield: 1-cup (approximately 8.90 oz.)*

<b>Ingredients</b>	<b>Amount (10 servings)</b>
Canned Apple Slices, drained thoroughly	3/4 C. (approx. 5.25 oz.)
Cream Cheese, Light	2/3 C. (approx. 5.45 oz.)
Lemon Juice, bottled	1 1/3 Tbsp. (approx. 0.65 oz.)
Honey	1 1/2 tsp. (approx. 0.40 oz.)

Ground Cinnamon

1/8 tsp.

**DIRECTIONS:**

1. Arrange the drained canned apple slices in a single layer on a parchment lined sheet pan that has been coated in non-stick cooking spray.
2. Roast the pan of apple slices uncovered in a preheated 400°F convection oven for 16-20 minutes. Be sure to stir the apples at least once during roasting for more even browning. Once done, allow the roasted apples to cool to room temperature before proceeding with the recipe.
3. Next, arrange all the ingredients, including the roasted apple slices, in a mixing bowl attachment for a countertop mixer. Using the paddle attachment, mix on high speed for 3-4 minutes or until thoroughly combined and the apples have been broken down into smaller pieces.
4. Hold the prepared Honey Roasted Apple Cream Cheese Spread covered under refrigeration at 38°F until ready to use.

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CN Portion	7 slices
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	140
Total Fat (g)	8.00
Saturated Fat (g)	3.00
Sodium (mg)	430
Carbs (g)	4
Protein (g)	14

