

HAM AND CHEESE CRESCENT CASSEROLE

Ingredients

16 ounces cooked ham, chopped	¼ tsp onion powder
¾ cup shredded cheddar cheese	1 (8-count) can refrigerated crescent rolls
¾ cup shredded Swiss cheese	1 (4-count) can refrigerated crescent rolls
8 ounces cream cheese, softened	1 Tbsp poppy seeds
1 Tbsp Dijon mustard	5 eggs
1 Tbsp Worcestershire sauce	1 ½ cup milk
1 Tbsp brown sugar	

Directions

1. Preheat oven to 350 degrees. Spray a 9x13-inch baking dish with non-stick cooking spray.
2. Mix together ham, cheddar, Swiss, cream cheese, mustard, Worcestershire, brown sugar, and onion powder.
3. Separate crescent rolls into 12 triangles. Cut each triangle in half, forming two triangles (24 total). Scoop one tablespoon of ham mixture on the long end of each triangle. Roll up crescents and place in baking dish. Sprinkle tops of crescents with poppy seeds.
4. Whisk together eggs and milk. Pour over crescent rolls.
5. Bake for 30 to 40 minutes, until egg mixture is set.

*Note: Can be make in advance and refrigerated overnight. Can also freeze baked casserole for later – to reheat, thaw completely and reheat in the microwave or covered in the oven for about 30 minutes.