



## 4 Easy Croissant Sandwich Recipes for Any Occasion

Four flexible croissant sandwich fillings you can mix to taste, from simple egg salad to chicken salad with optional fruit and nuts.

| PREP TIME     | COOK TIME | TOTAL TIME    | YIELD     |
|---------------|-----------|---------------|-----------|
| Not specified | None*     | Not specified | As needed |

### Egg Croissant Sandwich

#### INGREDIENTS

- Hard-boiled eggs
- Mayonnaise
- Mustard
- Relish

#### DIRECTIONS

Peel and mash the hard-boiled eggs. Add mayonnaise, mustard, and relish to taste. Start with a little mayonnaise and add more until the egg salad is as creamy as you like it. Spoon generously onto sliced croissants and serve.

### Ham and Egg Croissant Sandwich

#### INGREDIENTS

- Hard-boiled eggs
- Canned ham
- Mayonnaise
- Mustard
- Relish

#### DIRECTIONS

Mash the peeled hard-boiled eggs and mix in the canned ham. Add mayonnaise, mustard, and relish to taste. Use as much or as little ham as you'd like. Mix, taste, adjust, and spoon onto sliced croissants.

### Chicken Croissant Sandwich

#### INGREDIENTS

- Canned chicken
- Mayonnaise
- Craisins, optional
- Chopped apples, optional
- Chopped nuts, optional

#### DIRECTIONS

Drain the chicken well and break it apart with a fork. Stir in enough mayonnaise to reach the consistency you like. For extra sweetness and crunch, add Craisins, chopped apples, and nuts.

### Tuna Croissant Sandwich

#### INGREDIENTS

- Canned tuna
- Mayonnaise

#### DIRECTIONS

Drain the tuna really well and mix it with mayonnaise to taste. Spoon onto sliced croissants. If your family has favorite tuna salad additions, go ahead and add them.

### WENDY'S TIPS & NOTES

- These recipes are meant to be flexible. Add mayonnaise, mustard, relish, ham, or other family favorites to taste.
- Drain canned chicken and tuna well so the filling doesn't become watery.
- If serving the chicken version to a crowd, leave out the nuts or clearly identify which sandwiches contain them.

\*No cooking is needed once the egg fillings and canned proteins are ready.