

Ham & Chicken Biscuit Sandwiches

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Ingredients:

1 can (8 count) refrigerated biscuit dough
4 slices Swiss cheese
3 TBSP stoneground mustard
4 TBSP mayonnaise
2 tsp maple syrup
1 package (12 oz) cooked boneless ham steak (I use leftovers of my Marinated Grilled Ham Steak, **RECIPE HERE:** <https://www.bakinginatornado.com/2016/06/use-your-words-beer-and-martinis.html>)
3 cooked boneless chicken breasts (I use leftovers of my White Wine Mustard Chicken, **RECIPE HERE:** <https://www.bakinginatornado.com/2023/04/any-time.html>)

Directions:

*Preheat oven to 350 degrees. Cook the for 15 minutes. Remove from the oven and turn the oven off.
*Separate the biscuits, removing the top 1/3 of the layers and set these tops aside. Place each biscuit bottom on a piece of lightly greased tin foil, large enough to encase the biscuit once the sandwich is made.
*Cut each slice of cheese into quarters. Place one quarter on each biscuit bottom.
*Whisk together the mustard, mayonnaise, and maple syrup. Spread about 1 TBSP onto each sandwich.
*Cut the ham steak in half, then cut each half in quarters. Place one piece onto each of the sandwiches. Slice the chicken and divide onto the sandwiches, top with the remaining cheese slices, then the biscuit tops. Wrap each sandwich completely with the tin foil.
*Turn the oven back on to 325 degrees. Place the sandwiches onto a baking sheet and heat for 20 minutes.