

Little Smokie Croissant Breakfast Casserole

(Adapted from [Plain Chicken](#))

1 (14-oz) package Little Smokies
1 (10 to 13-oz) package mini croissants (already made in the bakery)
2 cup shredded cheddar cheese
1/2 tsp onion powder
2 tsp dijon mustard
3 cups milk
1 cup heavy cream
5 eggs

Chop little smokies and mini croissants into bite-sized pieces Toss together chopped little smokies, chopped croissants and cheddar cheese. Pour into a lightly greased 9×13-inch pan. Whisk together milk, heavy cream, onion powder, dijon mustard and eggs. Pour over croissant mixture. Cover and refrigerate 8 hours.

Preheat oven to 350°F. Uncover casserole. Bake 45 to 50 minutes or until golden brown. Let stand 10 minutes before serving.