



Croissant Club Sandwich

Savannah · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This is a todiefor club sandwich Dont skip on the veggies We always eat our sandwiches with a fruit salad Perfect for a hot summer day

Ingredients

- - 2 avocados
- peeled and pitted - ½ teaspoon garlic salt - ½ teaspoon lemon juice - ¼ teaspoon dried oregano - 4 croissants
- split - 8 slices smoked deli turkey breast - 4 slices Swiss cheese - 8 slices cooked bacon - 8 slices tomato - 4 lettuce leaves - 4 teaspoons spicy brown mustard
- or to taste

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mash avocado in a bowl using a fork or potato masher. Stir garlic salt
2. lemon juice
3. and oregano into mashed avocado. Arrange split croissants on a work surface. Place 2 slices turkey on bottom half of each croissant. Layer 1 slice Swiss cheese and 2 bacon slices atop each turkey layer. Place each croissant top over bacon layer. Arrange sandwiches on a baking sheet. Bake in the preheated oven until cheese is melted
4. 5 to 7 minutes. Open each sandwich and place 2 tomato slices and 1 lettuce leaf atop bacon layer. Lightly spread 1 teaspoon mustard and 1/4 the avocado mixture onto each croissant top. Return each top to each sandwich.