



Monte Cristo Sandwich

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1

Description

I love a Monte Cristo Its a fried sandwich with ham turkey Swiss cheese and mustard dipped in beaten egg and panfried until golden and gooey for a delicious alternative to your usual ham and cheese sandwich Great with berry jam on the side

Ingredients

— - 2 slices bread - 1 teaspoon mayonnaise - 1 teaspoon prepared mustard - 2 slices cooked ham - 2 slices cooked turkey meat - 1 slice Swiss cheese - 1 large egg - ½ cup milk

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Spread mayonnaise on one side of one bread slice. Spread mustard on one side of remaining bread slice. Dotdash Meredith Food Studios Top with alternate slices of ham
2. turkey
3. and Swiss cheese. Dotdash Meredith Food Studios Close sandwich with remaining bread slice
4. mayonnaise-side down. Dotdash Meredith Food Studios Beat egg and milk in a shallow bowl until well combined. Lightly grease a small skillet over medium heat. Dotdash Meredith Food Studios Dip sandwich into egg mixture to coat on both sides. Dotdash Meredith Food Studios Transfer sandwich to the hot skillet and cook until golden brown on both sides and cheese is melted. Dotdash Meredith Food Studios Serve hot. Dotdash Meredith Food Studios