



## Croque Monsieur Panzanella

with Tangy Greens



20-30min



2 Servings

Croque Monsieur is France's ooey-gooey answer to grilled ham and cheese and panzanella is a refreshing Italian bread salad. Our version is a crazy-fun mash-up of both. We've deconstructed the sandwich and tossed it all together with French pickles, cheese-y croutons and tender arugula. Cook, relax, and enjoy!

## What we send

- ham steak
- baby arugula
- red wine vinegar
- celery
- fresh parsley
- Dijon mustard <sup>17</sup>

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- box grater
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 490kcal, Fat 18g, Carbs 45g, Proteins 39g



### 1. Toast bread

Preheat oven to 425°. Tear **rolls** into  $\frac{3}{4}$ -inch pieces and toss with 1 tablespoon **oil** on a small rimmed baking sheet. Toast until lightly browned, about 10 minutes. Grate **gruyere** on the large holes of a box grater. Gather **croutons** into a tight rectangle and top with cheese. Bake until melted, 1-2 minutes.



### 4. Make dressing

Whisk **vinegar** with **mustard** in a large bowl. In a slow steady stream, add  $\frac{1}{4}$  cup **oil**, whisking constantly until emulsified. Season with  $\frac{1}{4}$  teaspoon **salt** and a generous grind of **pepper**.



### 2. Prep vegetables

Thinly slice **celery** and **cornichons** on the diagonal. Pick **parsley leaves** from stems and coarsely chop **leaves**.



### 5. Marinate vegetables

Add **celery** and **cornichons** to dressing and let sit 5 minutes.



### 3. Shred ham

Unwrap **ham** and pat dry. Tear ham into bite-size pieces.



### 6. Finish salad

Add **ham**, **cheesy bread**, **arugula**, and **parsley** to salad and toss to combine. Season with **salt** and **pepper**. Enjoy!