





Cheddar Croque Monsieur

with Mushrooms & Roasted Broccoli

 20-30min  2 Servings

We're bringing a French bistro favorite to your dinner table with this vegetarian take on a classic croque monsieur. Savory sautéed mushrooms add a meaty bite and the cheese sauce draped over top, spiked with a bit of Dijon mustard is perfectly browned and bubbly. A side of roasted broccoli goodness rounds out the meal. Add a fried egg on top if you like, to make it a croque madame! Cook, relax...

What we send

- whole milk ⁷
- slices white bread ¹
- Dijon mustard ¹⁷
- white button mushrooms
- butter ⁷
- cheddar cheese ⁷
- broccoli
- garlic

What you need

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater
- skillet
- rimmed baking sheet
- saucepan

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

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 668kcal, Fat 43g, Carbs 47g, Proteins 18g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Trim stem ends from **mushrooms**, then thinly slice caps. Grate **cheese** on large holes of a box grater or thinly slice. Peel and finely chop **2 medium garlic cloves**. Trim ends from **broccoli**, then cut into florets.



4. Assemble croque monsieur

Lightly brush 1 side of 2 slices of bread with **oil** and place on a baking sheet, oiled side-down. Spread with **half of the cheese sauce** and top with **mushrooms**. Top with **remaining bread** and **cheese sauce**, spreading it to the edges. Sprinkle with **remaining cheese**.



2. Sauté mushrooms

Heat **1 tablespoon oil** in a large skillet over medium-high until shimmering. Add **mushrooms** and a **pinch of salt** and cook, stirring occasionally, until browned, 8-10 minutes. Stir in **½ of the garlic** and transfer to a bowl. Rinse out skillet and dry.



5. Bake croque monsieur

Place in oven on upper rack and bake until the top is golden and bubbling, and bottom is browned and crisp, 15-17 minutes.



3. Make cheese sauce

Melt **butter** and **1 teaspoon oil** in a small saucepan over medium-high heat. Whisk in **1½ tablespoons flour** and cook 1 minute. Add **¾ cup of milk**, whisking to blend, and bring to a simmer. Cook, whisking, until thickened, about 3 minutes. Off the heat, add **mustard** and **½ of the cheese**, whisking until melted. Season with a **pinch each salt and pepper**.



6. Sauté broccoli

Meanwhile, heat **1 tablespoon oil** in reserved skillet over medium-high until shimmering. Add **broccoli**, **2 tablespoons water**, and a **pinch of salt**. Cover and cook over medium-high until crisp-tender, about 6 minutes. Stir in **remaining garlic** and cook until fragrant, 1-2 minutes. Use a spatula to transfer **croque monsieur** to plates with **broccoli**. Enjoy!