

Croque Monsieur

Servings: 4

INGREDIENTS

- 4 ea Chef's Line™ croissant buns
- 4 oz corned beef
- 4 oz Metro Deli Genoa salami
- 4 oz pastrami
- 4 ea Glenview Farms® habanero Monterey Jack cheese slices
- 4 oz Cross Valley Farms® cucumber, sliced
- 4 ea Glenview Farms eggs
- 4 oz Glenview Farms milk, 2%
- 2 oz Chef's Line piquillo pepper and artichoke tapenade
- 4 oz Monarch® chipotle mayonnaise

PREPARATION

Slice croissant buns crosswise. Load meat, cheese and cucumber onto each bun. Create an egg wash with eggs and milk. Dip bun into mixture and cook on flat top grill or sauté pan until golden brown all over. Slice in half to show the ingredients.

In a small bowl, mix tapenade and mayonnaise. Serve as dipping sauce.

