



PROSCIUTTO CROQUE MADAME SANDWICHES

with a Pickled Shallot Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



1 | 2
Lemon



¼ oz | ½ oz
Chives



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



4 tsp | 8 tsp
Dijon Mustard



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 oz | 4 oz
Prosciutto



4 Slices | 8 Slices
Gouda Cheese
Contains: Milk



2 | 4
Eggs
Contains: Eggs



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 oz | 4 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

CROQUE MADAME

This luxe French-style breakfast sandwich is made with prosciutto and gouda and topped with a fried egg.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 910



HELLO FRESH

SIMPLY THE BASTE

To make pristine sunny-side up eggs, try hot oil basting instead of covering the pan. Simply add a bit more oil to the pan and, once it's hot, spoon it over the whites until set, and voilà! No cloudy yolks here.

BUST OUT

- 3 Small bowls
- Plastic wrap
- Baking sheet
- Whisk
- Medium pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)
- Olive oil (2 TBSP | 4 TBSP)

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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 PREP

- Adjust oven rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and thinly slice **shallot**. Quarter **lemon**. Finely chop **chives**.



4 MAKE PICKLES & DRESSING

- While eggs cook, in a second small microwave-safe bowl, combine **shallot**, **juice from two lemon wedges**, **1 tsp sugar**, **1 tsp water**, **salt**, and **pepper**. (For 4 servings, use juice from four lemon wedges, 2 tsp sugar, and 2 tsp water.) Cover bowl with plastic wrap and microwave for 1 minute. Reserve **2 TBSP pickling liquid (4 TBSP for 4)**, then drain.
- In a third small bowl, whisk together reserved pickling liquid, **remaining mustard**, and **2 TBSP olive oil (4 TBSP for 4)**. Season with **salt** and **pepper** to taste.



2 MAKE SAUCE & SANDWICHES

- In a small bowl, combine **cream sauce base** and **half the mustard**. Season with **pepper**.
- Arrange **half the bread** on one side of a baking sheet. Spread with a **thin layer of mustard cream sauce**, then top with **prosciutto**, **gouda**, and another drizzle of mustard cream sauce. Arrange remaining bread on empty side of sheet; spread with a thin layer of mustard cream sauce.
- Bake on middle rack until bread is golden, cheese begins to melt, and prosciutto is lightly browned, 6-8 minutes. (For 4 servings, use two baking sheets; bake bread with prosciutto and gouda on top rack and bread with sauce on middle rack.)



5 FINISH SANDWICHES

- Once bread has toasted 6-8 minutes, remove sheet from oven. Carefully top bread with **prosciutto and gouda** with toasted bread, sauce sides down, to create **sandwiches**. Top with **half the Parmesan**, **fried eggs**, and a **drizzle of remaining mustard cream sauce**. Sprinkle with remaining Parmesan.
- Heat broiler to high. Return to oven until cheese melts and eggs are cooked to preference, 2-3 minutes.



3 COOK EGGS

- Meanwhile, heat a **drizzle of oil** in a medium pan over medium heat. (TIP: Depending on the size of your pan, you may need to work in batches.) Once hot, crack **eggs*** into pan and cover. Fry eggs until whites are set, 1-2 minutes (they'll finish cooking later). Season with **salt** and **pepper**.



6 MAKE SALAD & SERVE

- In a medium bowl, toss **mixed greens** and **pickled shallot** with **dressing**.
- Divide **sandwiches** between plates. Garnish with **chives**. Serve **salad** and **remaining lemon wedges** on the side.