



CHEAT'S CROQUE MONSIEUR

https://www.mainland.co.nz/recipe/cheat_s-croque-monsieur.html



PREP TIME
10 MINS

COOKING TIME
15 MINS

SERVES
2

Enjoy the taste of a classic croque monsieur with less of the hassle, using this delicious cheat's version.

Ingredients

- 4 slices thick white bread
- 25g Mainland Natural Butter, melted
- 2 tsp Dijon mustard
- 1/4 cup Anchor Cottage Cheese
- 2 slices ham
- 1/2 cup Mainland Egmont Grated Cheese

Method

1. Preheat the grill.
2. Place bread slices on a tray and brush one side of each slice liberally with melted butter. Grill the bread, butter side up, until golden.
3. Remove from the grill. Leave 2 slices of the grilled bread on the tray and turn them over. Spread the untoasted sides with Dijon mustard and cottage cheese, and top with ham slices.
4. Top with the remaining 2 slices of bread, grilled side up. Sprinkle liberally with Egmont Grated Cheese, making sure to cover the crusts.
5. Place croque monsieurs under the grill and cook until the cheese is bubbling and deliciously golden. Serve hot.