



Croque Madame

Ingredients Needed for Croque Madame

- 1 Package of Aunt Millie's Live Carb Smart White Bread
- ½ pounds of deli style ham, cut thick (10-12 slices)
- 1 package of munster cheese
- 1 package of mild cheddar cheese
- 1 tablespoon salted butter
- 1 tablespoon Dijon Mustard
- 1 tablespoon butter or oil
- salt and pepper, to taste



Directions for Croque Madame

1. Preheat the oven to 350 heat slice of bread.
2. Heat a non-stick pan, with butter or oil, and fry your eggs.
3. Assemble the sandwiches by dividing the ham, cheese, and dijon mustard between 4 slices of Live Carb Smart White Bread. Add a slice of Munster cheese on top of the sandwiches. Place in the oven, until sandwiches are golden brown and cheese is melted
4. Remove from the oven and top with the fried eggs.
5. Serve and enjoy your Croque Madame!

