

Croque Monsieur

A classic French sandwich made with layers of bread, cheese, and chicken, baked to perfection.



Sandwich

French

30 min

Total time

Medium

Difficulty

500

kcal / serving

Ingredients

- 2 slices of bread
- 100g of Gruyère cheese, grated
- 100g of cooked chicken, sliced
- 2 tablespoons of butter
- 2 tablespoons of all-purpose flour
- 250ml of milk
- Salt and pepper to taste
- Nutmeg (optional)

Steps

- 1 Preheat the oven to 180°C (350°F).
- 2 In a small saucepan, melt the butter over medium heat. Add the flour and cook for 1-2 minutes, stirring constantly.
- 3 Gradually whisk in the milk until smooth. Cook the sauce for 2-3 minutes, or until it thickens. Season with salt, pepper, and nutmeg (if desired).
- 4 Toast the bread slices lightly and place them on a baking sheet.
- 5 Spread a layer of the sauce on one side of each bread slice. Top one slice with the sliced chicken and sprinkle with half of the grated Gruyère cheese.
- 6 Place the other bread slice on top, sauce side down. Spread the remaining sauce on top of the sandwich and sprinkle with the remaining cheese.
- 7 Bake in the preheated oven for 10-15 minutes, or until the cheese is melted and golden.
- 8 Serve hot and enjoy!