

Monte Cristo Sandwiches



PREPARATION TIME
10 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
sliced tomatoes



These sandwiches can stretch the last of the leftover roast chicken. Pull the meat from the bones and cut into small bits.

Place chicken in between cheese slices. Proceed as recipe directs.

SHOPPING LIST

- chicken
- Swiss cheese

ON HAND

- butter • mustard • eggs
- milk • salt
- white bread

Monte Cristo Sandwiches

INGREDIENTS

- 4 tablespoons butter or margarine, softened, divided
- 1 tablespoon prepared mustard
- 8 slices firm-textured white bread
- 8 slices roast chicken
- 8 slices Swiss cheese
- 3 eggs
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ teaspoon salt

SERVES **4**

COOK'N
Express

- If you are in a hurry, purchase presliced chicken and Swiss cheese from the deli counter at your favorite grocery store.

Make Ahead

You can prepare these sandwiches through step 2 up to 2 hours ahead. Reheat in a 200°F oven for 10 minutes.

VARIATION

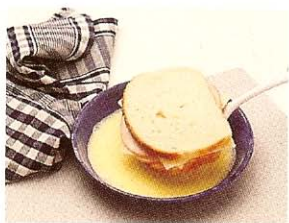
For Monte Carlo sandwiches, use thinly sliced ham instead of chicken.

- 1** Blend 2 tablespoons butter and mustard in a small bowl until smooth. Spread on 4 slices of bread.



- 2** Alternate slices of chicken and cheese on bread. Top with remaining 4 slices of bread.

- 3** Combine eggs, milk and salt in a medium bowl; mix with a fork until well blended. Heat remaining butter in a large skillet over medium-high heat.



- 4** Dip sandwiches into egg mixture with a large spatula, letting excess drip back into bowl. Add sandwiches to skillet; fry until golden, about 2 minutes per side.