



Croque Madame Panzanella

with Garlicky Greens



20-30min



2 Servings

Two of our favorite bread creations: the croque madame, France's beloved egg-topped answer to grilled ham and cheese, and panzanella, a hearty Italian bread salad. We've deconstructed the sandwich and tossed it all together with prosciutto, poached eggs, French pickles, cheesy croutons, and tender arugula to create a delicious mash-up packed with texture and flavor.

What we send

- 1 ciabatta roll ¹
- 2 oz shredded fontina ⁷
- garlic
- 2 (1 oz) mayonnaise ^{3,6}
- 2 oz celery
- 1 oz cornichon ¹⁷
- 2 oz prosciutto
- 5 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- 2 large eggs ³

Tools

- rimmed baking sheet
- microplane or grater
- medium saucepan

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 47g, Carbs 27g, Protein 27g



1. Toast bread

Preheat oven to 425°F with a rack in the center. Tear **roll** into ¾-inch pieces and toss with **1 tablespoon oil** on a rimmed baking sheet. Season with **salt** and **pepper**. Toast until lightly browned, 5-10 minutes. Gather **croutons** into a tight rectangle and top with **fontina**. Bake until cheese has melted, 1-2 minutes. Set aside to cool.



4. Finish & serve

To bowl with **dressing**, add **arugula** and **cheesy croutons**, tossing to coat. Add to serving bowls and top with **prosciutto** and **poached eggs**. Enjoy!



2. Prep dressing & salad

Grate **½ teaspoon garlic** into a medium bowl. Whisk in **mayo** and **2 teaspoons each of water and vinegar**. Season to taste with **salt** and **pepper**.

Thinly slice **celery** and **cornichons** on a diagonal. Add to **dressing**, tossing to coat.

Tear **prosciutto** into bite-size pieces.



3. Poach eggs

Fill a medium saucepan with **2 inches of water**; bring to a simmer. Stir to make a small whirlpool in simmering water. Crack **1 large egg** into a small bowl; carefully pour egg into simmering water. Repeat with second egg. Simmer until whites are set but yolks are still runny, about 2 minutes. Use a slotted spoon to transfer to a paper towel-lined plate.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!