# MARLEY SPOON



# **Croque Madame Panzanella**

with Garlicky Greens





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 proscuitto, 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 <sup>2</sup>
- 2 oz shredded fontina <sup>3</sup>
- garlic
- 2 (1 oz) mayonnaise 1,4
- 2 oz celery
- 1 oz cornichon
- 2 oz prosciutto
- 5 oz arugula

# What you need

- · olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar)
- 2 large eggs <sup>1</sup>

#### **Tools**

- rimmed baking sheet
- microplane or grater
- medium saucepan

#### **Allergens**

Egg (1), Wheat (2), Milk (3), Soy (4). 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!

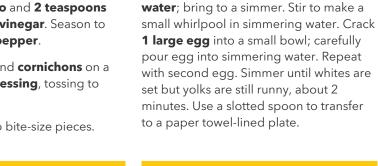


2. Prep dressing & salad

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



Looking for more steps?



Fill a medium saucepan with 2 inches of

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