



## 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 <sup>2</sup>
- 2 oz shredded fontina <sup>3</sup>
- garlic
- 2 (1 oz) mayonnaise <sup>1,4</sup>
- 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  $\frac{3}{4}$ -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  $\frac{1}{2}$  **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!