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Croque-Monsieur

with Braised Leeks



30-40min



2 Servings

Picture yourself at a Parisian bistro biting into a croque-monsieur: golden, bubbling cheese, a smooth béchamel sauce draped over ham. Except we made it even better. We added sliced apples for a tart-sweet crunch and then we made a side of the silkiest braised leeks. No need to travel to France for this one. Cook, relax and enjoy.

What we send

- leeks
- chicken broth
- granny smith apple
- Dijon mustard ¹⁷
- French ham

What you need

- all-purpose flour ¹
- coarse salt
- freshly ground black pepper

Tools

- box grater
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 30g, Carbs 94g, Proteins 36g



1. Prep leeks & cheese

Cut roots and dark-green ends from leek and discard. Strip away thick outer leaves. Halve or quarter (if fat) lengthwise and soak in cold water to remove any grit. Grate Gruyère and toss with 1 teaspoon flour.



2. Cook leeks

Melt 1 tablespoon butter in a skillet over medium heat. Add leeks and arrange in a single layer cut side down. Cook until golden, about 6 minutes, turning halfway through. Return to cut side down, add broth and bring to a simmer. Simmer, covered, until soft when pierced with a knife, 15 minutes. Uncover and cook until liquid is reduced, about 2 minutes.



3. Make béchamel

Meanwhile, in a medium saucepan, heat remaining butter over medium. Whisk in 1 tablespoon flour and cook, whisking, until golden and nutty, about 1 minute. Add milk and continue whisking until smooth. Cook, stirring frequently, until slightly thickened, about 5 minutes. Season with ½ teaspoon salt.



4. Toast bread

Preheat broiler with rack 6-inches from heat source. Place bread on a rimmed baking sheet and toast in the oven, 1-2 minutes per side. Cut apple around the core and thinly slice.



5. Build croque-monsieur

Spread Dijon on bread then add a thin layer of béchamel. Top with apple slices and ham. Lather with remaining béchamel, spreading to the edges (uncovered bread will burn) and sprinkle with cheese.



6. Serve

Broil until golden and bubbling, about 3 minutes. Cut croque-monsieur into pieces, divide between two plates and serve with braised leeks. Enjoy!