



**NUTRITION** per serving 59g carbohydrates 58g fat 36g protein 1549mg sodium



Calories  
**880**



Prep & Cook Time  
**35-45 min.**



Cook Within  
**6 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**



CUSTOMER FAVORITE

## French Toast and Bacon Monte Cristo

with provolone and raspberry preserves

### IN YOUR BOX

- 6 Bacon Strips
- 4 Texas Toast Slices
- 4 fl. oz. Heavy Whipping Cream
- 2 fl. oz. Liquid Egg
- ¼ cup Powdered Sugar
- 2 oz. Raspberry Preserves
- 2 oz. Provolone Cheese Slices

CONTAINS: milk, eggs, wheat, soy

### IN YOUR KITCHEN

- Salt
- Cooking Spray
- Baking Sheet
- Mixing Bowl
- Large Non-Stick Pan
- Wire-Mesh Strainer

[www.homechef.com/3540](http://www.homechef.com/3540)

## BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Preheat oven to **400 degrees**
- ☐ Prepare a baking sheet with foil

## WHILE YOU COOK

- ☐ **Heads Up!** Powdered sugar is used twice. Half is added to **batter** and remaining garnishes dish.

## FROM THE CHEF

Toasting the bread and dipping for only 10-12 seconds on each side in the batter helps the bread maintain structure so you can eat the sandwich with your hands (but a knife and fork are fine if you prefer).

### Did you know...

*Texas toast may have been first created in 1941 at the Pig Stand in Beaumont, Texas. A bakery order for thicker slices of bread resulted in slices too thick for the toaster and a cook suggested buttering and grilling them as a remedy.*



## Cook the Bacon

Line a plate with a paper towel. Arrange **bacon** in a single layer on prepared baking sheet and bake until desired crispness, 12-15 minutes. Remove bacon to towel-lined plate and set aside. Replace foil on baking sheet. While bacon roasts, toast bread.



## Toast the Bread

Toast **bread** in toaster, or place directly on oven rack, until light golden brown, 2-3 minutes.



## Make the Batter

Combine **cream**, **liquid egg**, half the **powdered sugar** (reserve remaining for garnish), and a pinch of **salt** in a large mixing bowl.



## Make the French Toast

Heat a large non-stick pan over medium-high heat. When pan is hot, lightly coat pan with **cooking spray**. Dip **toast** in **batter**, 10-12 seconds per side. *Do not over soak, or bread will fall apart.* Working in batches if necessary, place toast in hot pan and cook until golden brown, 2-5 minutes per side. Remove cooked **French toast** to prepared baking sheet.



## Assemble and Bake Monte Cristo

Spread **raspberry preserves** on two **French toast** slices. Break **bacon** slices in half. Dividing equally, place bacon on top of raspberry preserves. Place two **provolone** slices on top of bacon and top with remaining French toast slices. Bake until cheese is melted and sandwich is warm throughout, 4-6 minutes. Place remaining **powdered sugar** in a wire-mesh strainer for garnishing.



## Plate the Dish

Halve **sandwich** and place on a plate. Sprinkle with remaining **powdered sugar**.