

DINNER

Classic Monte Cristo

18 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$1.82	316 kcal

Classic Monte Cristo might be a good recipe to expand your main course recipe box. One portion of this dish contains about 22g of protein, 22g of fat, and a total of 316 calories. This recipe serves 6 and costs \$1.82 per serving.

Ingredients

- ☐ 2 tablespoons butter, divided
- ☐ 4 eggs, lightly beaten
- ☐ 1½ tablespoons sifted powdered sugar
- ☐ 6 ounces thinly sliced Swiss cheese
- ☐ 1 ounce 12 Vienna sandwich bread
- ☐ ¼ cup strawberry preserves
- ☐ 6 ounces thinly sliced cooked ham
- ☐ 1/3 cup half-and-half
- ☐ ¼ cup sour cream
- ☐ 6 ounces thinly sliced turkey breast
- ☐ ¼ cup strawberry preserves

EQUIPMENT Frying pan, Whisk

Method

- 1

Place 1 ounce each of turkey, ham, and cheese on each of 6 bread slices; top with remaining 6 bread slices.
- 2

Combine eggs and half-and-half; stir well with a wire whisk. Carefully dip sandwiches into egg mixture, allowing excess to drip off.
- 3

Melt 1 tablespoon butter in a large nonstick skillet or griddle over medium-low heat.
- 4

Place 3 sandwiches in skillet; cook 6 to 8 minutes on each side or until bread is golden and cheese melts.

- 5 Remove from skillet, and sprinkle sandwiches evenly with half of powdered sugar. Repeat procedure with remaining 1 tablespoon butter, 3 sandwiches, and remaining powdered sugar.
- 6 Top sandwiches evenly with sour cream and strawberry preserves.
- 7 Serve immediately.

Nutrition per serving

316	22 g	22 g	7 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			11.2 g · 70% of daily needs
Sugar			3.5 g · 4% of daily needs
Sodium			740 mg · 32% of daily needs
Cholesterol			190 mg · 63% of daily needs
Vitamin C			6.8 mg · 8% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/classic-monte-cristo-143478