

Monte Cristo Sandwiches



Ingredients

4 slic	es forest ham black
2 lar	ge eggs
0.5 c	up milk
4 slic	ces swiss cheese
4 slic	es turkey breast
1 tab	lespoon butter unsalted
8 slic	ces sturdy sandwich bread white

Equipment

	bowl	
	frying pan	
Di	rections	
	In a wide, shallow bowl, beat eggs and milk to combine.	
	Lay a slice of bread on a work surface and top with 1 slice turkey, 1 slice cheese, 1 slice ham and a second slice of bread. Repeat to assemble remaining sandwiches.	
	Warm a large nonstick frying pan over mediumhigh heat. Melt butter (if pan is not large enough to accommodate all 4 sandwiches, melt half of butter and cook sandwiches in 2 batches). When butter sizzles, swirl pan to coat. Carefully dip each sandwich in egg mixture, turning to lightly coat both sides, and lay sandwiches in hot pan. Cook, turning once, until sandwiches are well-browned on both sides, 4 to 6 minutes total.	
	To serve, cut sandwiches in half diagonally and sprinkle lightly with confectioners' sugar, if desired. Top each sandwich half with a small dollop of jam, or serve jam alongside for dipping.	
Nutrition Facts		

Properties

Glycemic Index:34.94, Glycemic Load:18.14, Inflammation Score:-4, Nutrition Score:11.74608698876%

Nutrients (% of daily need)

Calories: 311.92kcal (15.6%), Fat: 13.78g (21.19%), Saturated Fat: 6.66g (41.59%), Carbohydrates: 27.45g (9.15%), Net Carbohydrates: 26.3g (9.56%), Sugar: 5.23g (5.81%), Cholesterol: 135.65mg (45.22%), Sodium: 609.57mg (26.5%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.7g (37.4%), Selenium: 25.23µg (36.05%), Calcium: 309.3mg (30.93%), Phosphorus: 237.59mg (23.76%), Vitamin B2: 0.33mg (19.44%), Vitamin B1: 0.28mg (18.86%), Folate: 68.96µg (17.24%), Manganese: 0.31mg (15.26%), Vitamin B12: 0.91µg (15.21%), Iron: 2.5mg (13.88%), Vitamin B3: 2.54mg (12.71%), Zinc: 1.65mg (10.98%), Vitamin B5: 0.85mg (8.5%), Vitamin A: 413.67IU (8.27%), Potassium: 234.08mg (6.69%), Magnesium: 26.09mg (6.52%), Vitamin B6: 0.13mg (6.34%), Vitamin D: 0.89µg (5.93%), Fiber: 1.15g (4.6%), Copper: 0.09mg (4.47%), Vitamin E: 0.57mg (3.81%)

PROTEIN 24.24% FAT 40.18% CARBS 35.58%