



Turkey Croque Madame

Prep: 15 minutes

Broil/Cook: 10 minutes • Serves: 4

- 4 slices sourdough bread (about ½- to ¾-inch thick)
- 4 teaspoons Dijon mustard
- 2 teaspoons finely chopped fresh tarragon leaves
- 8 thick slices roasted turkey (about 12 ounces)
- 4 slices Swiss cheese
- 1 cup refrigerated or jarred Cheddar cheese sauce
- 2 tablespoons unsalted butter
- 4 large eggs
- ¼ cup water

1. Place oven rack about 6 inches from source of broiler heat and preheat. Place bread in single layer on baking pan; broil 30 seconds to 1 minute or until lightly browned, turning once halfway through cooking.

2. In small bowl, stir mustard and tarragon. Spread 1 side of each slice of bread with mustard mixture; over mustard mixture on each bread slice, layer one-quarter of the turkey and 1 slice cheese.

3. Broil sandwiches, cheese side up, 2 to 3 minutes or until cheese melts; keep warm in oven.

4. Meanwhile, in small microwave-safe bowl, heat cheese sauce, covered, in microwave oven 1½ to 2 minutes or until heated through, stirring once halfway through cooking. In large skillet, melt butter over medium heat. Crack eggs, 1 at a time, into skillet; cook 2 minutes. Pour water around eggs into skillet; cover, remove from heat and let set 4 to 5 minutes or until desired doneness.

5. Transfer sandwiches to serving plates. Top each sandwich with 1 egg and spoon ¼ cup sauce over each.

Approximate nutritional values per serving:

734 Calories, 28g Fat (15g Saturated), 329mg Cholesterol, 1394mg Sodium, 66g Carbohydrates, 2g Fiber, 54g Protein