

PERFECT PAIRINGS: FRENCH ONION SOUP WITH A CROQUE MONSIEUR





Serve Soup and Sandwich Together. Also consider using sliced Brioche instead of Texas Toast for the Croque Monsieur.

Total Time

Serving Size SOUP AND SANDWICH

Difficulty **EASY**

Yields

Monsieur et Madame: This Croque Monsieur sits comfortably alongside his Madame L'oignon. The melted Croque Monsieur of Gruyére cheese and ham on thick-sliced sandwich bread garnishes this classic French Onion soup.

INGREDIENTS	WEIGHT	MEASURE
CAMPBELL'S® French Onion Soup		
Dempster's Texas Toast Sandwich Bread	2 slices	2 slices
Butter	2 tsp	10 mL
Black Forest Ham, sliced	4 oz	113 g
Gruyere Cheese, sliced	2 slices	2 slices

INSTRUCTIONS

- 1. Prepare Soup according to product instructions.
- 2. Butter outside of Texas Toast.
- 3. Add the sliced ham and Gruyere cheese.
- 4. Grill over medium heat until cheese has melted.