



**USE
IT UP™**



**HAM CROQUE
MADAME TRAYBAKE**



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Prep Time



Cooking Time



Serves

A recipe by OzHarvest

NEED

4 bread rolls (or
bagels/bread)

A handful of
left-over ham

300g of any cheese

4 eggs

2 cups of milk

100g butter

40g Flour

1 tbsp wholegrain
mustard (optional)

Get creative with your left-over roast ham this festive season and turn it into a tasty one-pan traybake!

HOW

1. To make the sauce, melt half of the butter in a saucepan and stir in flour until it becomes smooth and slightly grainy. Gradually add in milk, stirring continuously until it thickens, then stir through mustard.
2. Cut the bread rolls, toast and spread with butter. Add cheese and ham to make a sandwich, reserving a small handful of the cheese.
3. Cut sandwiches in half and place them in a baking dish standing up with cut edges facing down.
4. Pour the sauce over the sandwiches and crack the eggs on top, finishing with a sprinkle of cheese
5. Bake in the oven at 180c for 25 mins or until the sauce is bubbling and the eggs are cooked.
6. Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**