

# Meatless Monte Cristo Sandwiches

Servings : 2

Amount	Measure	Ingredient - Preparation Method
6	slices	egg bread
4	teaspoons	dijon mustard
4	ounces	sliced swiss cheese
1	large	tomato - thinly sliced
2	large	eggs
2	tablespoons	water
1 1/2	tablespoons	chopped fresh sage
2	tablespoons	butter

Arrange bread on work surface. Spread each slice with mustard. Divide cheese and sliced tomato evenly; sprinkle with salt and pepper. Form 3 sandwiches by pressing remaining bread slices, mustard side down, atop tomato.

Whisk eggs, 2 tablespoons water and sage to blend in medium shallow bowl. Melt butter in large, heavy skillet over med-low heat. Dip both sides of each sandwich into egg mixture and place in skillet. Cook until cheese melts and sandwiches are golden, about 4 minutes per side. Cut sandwiches diagonally in half.