



# CROQUE MONSIEUR

POSADA®

**Ham, Egg and Cheese Burrito** is baked in a creamy bechamel and topped with melted gruyere cheese and herbs de Provence. Yield: 2 Servings

## Ingredients:

2 Each	<b>Ham, Egg And Cheese Burritos</b> [#1080065], Prepared According To Pkg. Directions
2 Tbsp.	Butter
2 Tbsp.	All Purpose Flour
1¼ Cups	Whole Milk, Heated
To Taste	Salt & Black Pepper
¼ Cup	Gruyere Cheese, Shredded
Garnish	Thyme, Sprig

## Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Melt the butter in a small saucepan over low heat.
3. Add the flour and cook until the mixture is bubbling, stirring constantly.
4. Add the milk, salt and pepper and stir constantly until it begins to thicken and turn off the heat.
5. Whisk in the shredded cheese.
6. Place the **Ham, Egg And Cheese Burritos** in an oven safe dish and cover with sauce.
7. Bake for 35-45 minutes or until an internal temperature of 165 degrees is reached.
8. Garnish with thyme.