



HAM & SWISS MONTE CRISTO

Experience a delightful twist on the classic Monte Cristo with this Ham & Swiss sandwich! Using Whole Grain Rich Cinnamon Swirl Dough, this recipe combines smoky ham, melty Swiss cheese, and a sweet vanilla yogurt glaze. Perfectly balanced between savory and sweet, it's a treat that will leave you craving more.

Yield: 1 Sandwich

INGREDIENTS

RICH'S WHOLE GRAIN RICH CINNAMON SWIRL DOUGH 2 OZ EQ (#13940)

.5 oz Deli Ham, sliced, smoked

.5 oz Swiss cheese sliced

1 C Confectioner's sugar

1/4 C Vanilla yogurt

DIRECTIONS

- 1 Prepare and bake cinnamon roll dough according to instructions on product box or handling instructions.
- 2 Cut baked cinnamon rolls in half crosswise, creating a top and bottom sandwich carrier.
- 3 Fold ham slices and place in 2-inch hotel pan and steam for 15 minutes.

CHEF NOTES

Do not allow the cinnamon rolls to thaw too much or you will not be able to cut them properly. This recipe provides 2 oz grain eq. and 3/4 MMA per 1 sandwich in accordance with USDA guidelines for child nutrition.



- 4 Build sandwiches by assembling in order: Cinnamon roll bottom, 4 slices of heated ham, 1 slice of Swiss cheese, cinnamon roll top.
- 5 Cover the cinnamon roll until the cheese melts.
- 6 Combine confectioners' sugar and yogurt in a mixing bowl
- 7 Drizzle 1/2 tablespoon of the glaze over each sandwich.