

Egg & Cheese Breakfast Sliders - The Best Grab-and-Go Morning Bite

Egg & Cheese Breakfast Sliders - The Perfect Morning Grab & Go!



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1 min

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INGREDIENTS

4-6 eggs

4-6 slices of cheese (American, cheddar, or mozzarella)

4-6 small breakfast slider buns

2 tbsp butter

Salt and pepper, to taste

Optional toppings: diced ham, bell peppers, onions, spinach

Swaps and Notes:

Buns: Swap in mini croissants, Hawaiian rolls, or English muffins.

Cheese: Go bold with pepper jack or creamy with Swiss.

Protein: Add crumbled sausage or cooked bacon.

Dairy-free: Use plant-based butter and vegan cheese alternatives.

Low-carb option: Skip the buns and wrap the eggs and cheese in This 3-Ingredient Egg Wrap.

Step-by-Step Directions:

Step 1: Scramble the Eggs:

Crack the eggs into a bowl and whisk until smooth.

Season with salt and pepper to taste.

Heat a non-stick skillet over medium heat and add the butter.

Once melted, pour in the eggs and scramble gently until cooked through but still soft.

Step 2: Assemble the Sliders:

Slice the slider buns in half horizontally.

Lay a slice of cheese on the bottom half of each bun.

Add a spoonful of scrambled eggs on top of the cheese.

Top with ham, spinach, onions, or any other favorite add-ins.

Place the top half of the bun over the filling to complete each slider.

Step 3: Serve and Enjoy!:

Serve hot and fresh-or toast them on a panini press or grill for melty, golden perfection.

Wrap in foil or parchment for a grab-and-go option.

Tips for Success:

Use high-quality eggs and cheese for the best flavor.

Don't overcook the eggs-soft scramble keeps them fluffy and moist.

Toast the buns lightly before assembling for extra crunch.

Make ahead: Prep the eggs and toppings the night before for a lightning-fast breakfast.

Serving Suggestions & Pairings:

A smoothie or fruit cup for a balanced breakfast

Hash browns or a quick side of This One Pan Breakfast Bake

DIRECTIONS

1. Step 1: Scramble the Eggs: Crack the eggs into a bowl and whisk until smooth.
2. Season with salt and pepper to taste.
3. Heat a non-stick skillet over medium heat and add the butter.
4. Once melted, pour in the eggs and scramble gently until cooked through but still soft.
5. Step 2: Assemble the Sliders: Slice the slider buns in half horizontally.
6. Lay a slice of cheese on the bottom half of each bun.
7. Add a spoonful of scrambled eggs on top of the cheese.
8. Top with ham, spinach, onions, or any other favorite add-ins.
9. Place the top half of the bun over the filling to complete each slider.
10. Step 3: Serve and Enjoy!: Serve hot and fresh-or toast them on a panini press or grill for melty, golden perfection.
11. Wrap in foil or parchment for a grab-and-go option.
12. Tips for Success: Use high-quality eggs and cheese for the best flavor.
13. Don't overcook the eggs-soft scramble keeps them fluffy and moist.
14. Toast the buns lightly before assembling for extra crunch.
15. Make ahead: Prep the eggs and toppings the night before for a lightning-fast breakfast.
16. Serving Suggestions & Pairings: These sliders go great with:

17. A smoothie or fruit cup for a balanced breakfast
18. Hash browns or a quick side of : This One Pan Breakfast Bake
19. A bold cup of coffee or fresh orange juice
20. Pair them with : Easy Cheesy Chicken Sliders for a brunch slider board
21. Storage and Leftover Tips: Store any leftover sliders in the fridge for up to 3 days.
22. Reheat in the oven or microwave for 30 seconds-1 minute.
23. Wrap in foil for a grab-and-go lunchbox addition.
24. For make-ahead prep, store eggs and cheese in a container and assemble fresh in the morning.
25. More Recipes You Will Love: If you love fast, flexible meals, try these next:

SWAPS & NOTES

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Cheese : Go bold with pepper jack or creamy with Swiss.

Protein : Add crumbled sausage or cooked bacon.

Dairy-free : Use plant-based butter and vegan cheese alternatives.

TIPS FOR SUCCESS

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