

Bologna, Egg, and Cheese Sandwiches: Your New Saturday Breakfast Obsession

There's something nostalgic and deeply satisfying about biting into a



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2 min

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INGREDIENTS

- 4 slices of bologna
- 2 large eggs
- 2 slices of American or cheddar cheese
- 2 sandwich rolls, English muffins, or biscuits
- 1 tbsp butter or oil

Salt and pepper, to taste

Optional: hot sauce, mayo, mustard, or sliced pickles for extra flavor

Ingredient Swaps and Notes:

Bologna alternatives: Try turkey bologna, ham, or salami.

Cheese: Use pepper jack for a spicy twist or Swiss for a melty stretch.

Bread: Toasted sourdough or croissants work beautifully if you want to elevate it.

Add-ons: A slice of tomato, avocado, or arugula adds freshness and balance.

Step-by-Step Directions:

1. Toast the Bread:
2. Fry the Bologna:
3. Cook the Eggs:
4. Assemble the Sandwich:

Tips for Success:

Score the bologna: Make a small cut on the edge to prevent it from bubbling in the pan.

Melt your cheese: Adding it directly on hot eggs in the pan helps it ooze just right.

Make-ahead tip: Cook your bologna in batches and refrigerate; reheat and assemble sandwiches in minutes.

Serving Suggestions & Pairings:

A mug of hot coffee or a bloody mary for brunch vibes.

A side of crispy hash browns or tater tots.

For a protein-packed start, pair with this one-pan breakfast bake.

Keep it low-carb and still satisfying with this 3-ingredient egg wrap.

Storage & Leftovers:

Fridge: Store leftover cooked bologna and eggs separately for up to 3 days.

Reheat: Warm in a skillet or microwave. Toast the bread fresh for the best texture.

Freezer-friendly: Assemble, wrap tightly, and freeze. Reheat in a toaster oven for an easy breakfast.

More Recipes You'll Love:

[This One-Pan Breakfast Bake](#) - perfect for feeding a hungry morning crew.

[The Viral Cottage Cheese Pancake](#) - surprisingly fluffy and protein-packed.

[This 3-Ingredient Egg Wrap](#) - a speedy option for busy mornings.

[Sheet Pan Quesadillas](#) - great for breakfast-for-dinner nights.

DIRECTIONS

- 1.** **Toast the Bread:** Lightly butter and toast your buns, muffins, or biscuits in a skillet or toaster oven until golden.
- 2.** **Fry the Bologna:** In a skillet over medium heat, add the bologna slices. Let them sizzle until the edges curl and crisp up-about 1-2 minutes per side. Set aside.
- 3.** **Cook the Eggs:** Scramble or fry the eggs, seasoning with salt and pepper. Just before they're done, top each with a slice of cheese to melt slightly.
- 4.** **Assemble the Sandwich:** Layer fried bologna, cheesy egg, and any optional toppings onto the toasted bread. Top it off and serve hot!
- 5.** **Tips for Success:** Score the bologna: Make a small cut on the edge to prevent it from bubbling in the pan.
- 6.** **Melt your cheese:** Adding it directly on hot eggs in the pan helps it ooze just right.
- 7.** **Make-ahead tip:** Cook your bologna in batches and refrigerate; reheat and assemble sandwiches in minutes.
- 8.** **Serving Suggestions & Pairings:** These sandwiches pair beautifully with:
- 9.** A mug of hot coffee or a bloody mary for brunch vibes.
- 10.** A side of crispy hash browns or tater tots.
- 11.** For a protein-packed start, pair with this one-pan breakfast bake.
- 12.** Keep it low-carb and still satisfying with this 3-ingredient egg wrap.
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16. More Recipes You'll Love: If you're into easy, satisfying breakfasts or party-friendly brunch bites, don't miss:
17. This : One-Pan Breakfast Bake - perfect for feeding a hungry morning crew.
18. The : Viral Cottage Cheese Pancake - surprisingly fluffy and protein-packed.
19. This 3-: Ingredient Egg Wrap - a speedy option for busy mornings.
20. Sheet : Pan Quesadillas - great for breakfast-for-dinner nights.
21. This : Baked Kosher Salami - another savory option for weekend spreads.
22. Final Thoughts: There's a reason bologna, egg, and cheese sandwiches have stood the test of time-they're simple, crave-worthy, and customizable. Whether you're making two for a quiet Saturday or a dozen for friends, this recipe guarantees happy mouths and full bellies.
23. Tried it? Let me know how you stacked yours! Leave a comment or tag @ChefManiac on social.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bologna-egg-and-cheese-sandwiches-your-new-saturday-breakfast-obsession/>