

## Steak and Egg Bagel Sandwiches You'll Crave Every Morning

Steak and Egg Bagel Sandwich



**TIME**  
**7 min**

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**ChefManiac**

### INGREDIENTS

2 plain bagels, halved and toasted  
¾ pound shaved steak (ribeye, sirloin, or deli-style works)  
2 eggs, whisked  
¾ cup shredded cheddar cheese  
¾ small onion, thinly sliced  
1 tablespoon butter  
1 teaspoon Worcestershire sauce  
¼ teaspoon garlic powder  
¼ teaspoon smoked paprika  
¼ teaspoon salt

### DIRECTIONS

- 1. Sauté the Onions:** Melt butter in a skillet over medium heat. Add sliced onions and cook for 5-7 minutes until soft, golden, and slightly caramelized. Set aside.
- 2. Cook the Steak:** In the same skillet, add the shaved steak. Sprinkle with Worcestershire sauce, garlic powder, smoked paprika, and salt. Cook for 4-5 minutes, stirring occasionally, until the steak is browned and tender. Set aside with the onions.
- 3. Scramble the Eggs:** Wipe out the pan if needed. Add a touch of butter or oil, pour in the whisked eggs, and cook gently over low heat, stirring constantly until just set and fluffy. Don't overcook!
- 4. Assemble the Bagels:** Toast the bagels to your liking. Layer each bottom half with scrambled eggs, steak, caramelized onions, and shredded cheddar cheese. Cap with the top half.
- 5. Melt the Cheese:** Place assembled bagels on a baking sheet and broil for 1-2 minutes, just until the cheese melts. Watch closely to avoid burning.
- 6. Serve & Enjoy:** Serve warm, and brace yourself for pure bagel bliss.

### SWAPS & NOTES

**Steak:** You can use leftover steak, deli roast beef, or even ground beef in a pinch.

**Cheese:** Cheddar is the go-to here, but provolone, pepper jack, or Swiss also melt beautifully.

**Bagels:** Plain bagels are classic, but onion or everything bagels add bonus flavor.

**Add-ons:** Try hot sauce, sautéed peppers, or even a swipe of aioli to mix things up.

## TIPS FOR SUCCESS

Don't crowd the pan when cooking steak - it browns better when it has space.

Low and slow is key for perfect scrambled eggs.

Prep ahead: Caramelize a batch of onions in advance and store in the fridge for easy future use.

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

Original recipe: <https://chefmaniac.com/steak-and-egg-bagel-sandwiches-youll-crave-every-morning/>