

Golden Morning Melt: Cheesy Egg Delight - Your Ultimate Breakfast Sandwich

Start your day with a burst of cheesy, eggy goodness with this



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20 min

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INGREDIENTS

4 slices of bread (your choice: white, whole wheat, sourdough, brioche)
4 large eggs
... cup milk (dairy or non-dairy)
Salt and black pepper to taste
1 tablespoon unsalted butter
1 cup shredded cheese (cheddar, mozzarella, Monterey Jack, or your favorite blend)

DIRECTIONS

1. Prepare the Egg Scramble: In a medium bowl, whisk together the 4 large eggs, ... cup milk, and a generous pinch of salt and black pepper until well combined and slightly frothy. Heat a non-stick skillet over medium heat and melt the 1 tablespoon of unsalted butter. Pour the whisked egg mixture into the skillet. Cook, stirring gently with a spatula, until the eggs are scrambled and cooked to your desired consistency (fluffy and just set, or a bit firmer). Remove the scrambled eggs from heat and set aside.
2. Assemble the Sandwiches: Preheat a separate skillet or griddle over medium heat. You can lightly butter or spray this pan if not using a non-stick surface. Take two slices of bread. Place a generous amount of shredded cheese (about half of the 1 cup total) evenly on one side of each slice. This cheese will form the outer, melted layer of your sandwich. Spoon half of the prepared scrambled eggs onto one of the bread slices, placing it directly on top of the shredded cheese. Take the other bread slice (the one with cheese on one side) and place it, cheese side down, directly on top of the eggs, so the cheese is facing the outside of the sandwich.
3. Cook the Melt: Carefully place the assembled sandwich onto the preheated skillet or griddle. Cook for about 2-3 minutes on each side, or until the bread is golden brown and beautifully toasted, and the cheese inside and on the outside is melted and gooey.
4. Serve: Remove the sandwich from the skillet and let it cool for a minute or two before slicing it in half or serving it whole. This brief cooling period helps the cheese set slightly, preventing it from oozing out

too much. Enjoy your warm, cheesy, and utterly delightful Golden Morning Melt!

SWAPS & NOTES

White bread for classic comfort, whole wheat for more fiber, sourdough for a tangy kick, or brioche for a richer, softer sandwich.

Eggs: The recipe uses scrambled eggs, which are perfect for a soft, fluffy filling.

You could also use fried eggs (over-easy/medium) for a runnier yolk, or chopped hard-boiled eggs for a different texture.

Milk: Any type of milk (dairy or non-dairy) works for the egg scramble, adding a touch of creaminess.

TIPS FOR SUCCESS

Don't Overcook Eggs: Scrambled eggs are best when cooked just until set but still moist and fluffy.

Medium Heat for Toasting: Cooking the sandwich over medium heat ensures the bread gets golden and crispy without burning, and the cheese has time to melt perfectly.

Generous Cheese: Don't be shy with the cheese!

It creates that satisfying melt and flavor.

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

Original recipe: <https://chefmaniac.com/golden-morning-melt-cheesy-egg-delight-your-ultimate-breakfast-sandwich/>