

Homemade Steak Egg and Cheese Bagel: Better Than McDonald's!

The Secret to a Perfect Copycat McDonald's Steak Egg and Cheese Bagel



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30 min

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INGREDIENTS

Shaved Steak: 1 lb (look for ribeye or top sirloin shaved thin)

Worcestershire Sauce: 1 tbsp

Onion Powder: 1 tsp

Garlic Powder: 1 tsp

Salt and Black Pepper: To taste

Yellow Onion: 1 large, thinly sliced

Mayonnaise: 1/4 cup

Yellow Mustard: 1 tsp

Lemon Juice: 1/2 tsp

Dried Dill Weed: 1/4 tsp

Steak Sauce: 1/2 tsp (like A.1.)

Bagels: 4 Plain or "Everything" bagels

Eggs: 4 large

American Cheese: 4-8 slices (McDonald's uses two slices per sandwich!)

Butter: For toasting and frying

Swaps and Notes:

Steak: If you can't find shaved steak, buy a ribeye, freeze it for 30 minutes, and slice it as thin as humanly possible with a sharp knife.

The Egg: To get that "McDonald's style" folded egg, whisk your eggs with a splash of water and cook them in a small square or round skillet without browning them.

Low Carb: While the bagel is iconic, you could serve the steak and eggs over a One Pan Breakfast

Bake for a massive protein boost.

Step-by-Step Instructions:

1. Prepare the Breakfast Sauce:
2. SautØ the Onions:
3. Cook the Steak:
4. Prepare the Folded Eggs:
5. Toast the Bagels:
6. Assembly:

Tips for Success:

The "Steam" Hack: To get that soft, fast-food texture, wrap your finished sandwich in foil for 2 minutes before eating. This steams the bagel slightly and makes the cheese extra melty.

Don't Overcook the Steak: Shaved steak cooks in about 2-3 minutes. If you leave it too long, it will become tough.

High Heat for Onions: If you want that specific McDonald's "slivered onion" flavor, don't fully caramelize them; just sautØ them until translucent and tender.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 620 kcal

Total Fat: 34g

Carbohydrates: 48g

DIRECTIONS

1. Prepare the Breakfast Sauce: In a small bowl, whisk together the mayonnaise, mustard, lemon juice, dill, and steak sauce. Cover and refrigerate for at least 30 minutes to let the flavors meld. This is the "secret ingredient" that makes it taste authentic!
2. SautØ the Onions: Melt a tablespoon of butter in a large skillet over medium heat. Add the sliced onions and cook until soft and slightly caramelized (about 8-10 minutes). Remove them from the pan and set aside.
3. Cook the Steak: In the same skillet, increase the heat to medium-high. Add the shaved steak, seasoning it with salt, pepper, garlic powder, onion powder, and Worcestershire sauce. Cook quickly until browned and slightly crispy on the edges. Toss the cooked onions back in to combine. Divide the mixture into 4 portions in the pan.
4. Prepare the Folded Eggs: Whisk your eggs with a pinch of salt. In a separate non-stick skillet over medium-low heat, pour in one egg at a time. Let it set, then fold the sides inward to create a square or rectangle that fits your bagel.
5. Toast the Bagels: Split your bagels and butter them generously. Toast them in a skillet or under a broiler until golden brown.
6. Assembly: Spread a generous layer of the breakfast sauce on both sides of the toasted bagel. Place a slice of American cheese on the bottom, followed by the steak and onion mixture, the folded egg, and another slice of cheese. Close the sandwich and let it sit for 30 seconds to allow the cheese to melt into the warm steak.

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10. Serving Suggestions and Pairings: This sandwich is a meal on its own, but if you're feeding a crowd, it goes great with crispy hash browns. If you want to keep the "one-pan" theme going for a large family breakfast, consider pairing it with a Mexican Chicken and Rice Casserole for those who prefer a savory lunch-style option. For a side of crunch, these Sheet Pan Quesadillas can be filled with breakfast ingredients like bacon and peppers!
11. Nutritional Information (Per Serving): Calories: 620 kcal
12. Total : Fat: 34g
13. Carbohydrates: 48g
14. Protein: 32g
15. Sodium: 1,150mg (Note: This is a hearty breakfast! To lower the calories, use one slice of cheese or a thin bagel.)
16. Storage and Leftover Tips: The steak and onion mixture can be made ahead of time and stored in the fridge for up to 3 days. Simply reheat in a skillet before assembling. I don't recommend freezing the fully assembled sandwich, as the sauce can make the bagel soggy upon thawing.
17. More Recipes You Will Love: If you love a good "copycat" or crowd-pleasing meal, try these:
18. Crockpot : Nacho Dip - Perfect for game day or a fun appetizer.
19. One : Pan Breakfast Bake - The easiest way to feed the whole family at once.
20. Sheet : Pan Quesadillas - Another great way to feed a crowd fast.
21. Final Thoughts: Recreating the McDonald's Steak, Egg, and Cheese Bagel at home is surprisingly easy and much more satisfying than the original. It's the perfect way to bring a bit of "fast-food luxury" into your own kitchen without the long drive-thru lines.
22. Did you try the secret sauce? Let me know in the comments how it turned out! Be sure to follow ChefManiac for more copycat recipes and easy home-cooked meals. Bon appØtit!

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

Original recipe: <https://chefmaniac.com/homemade-steak-egg-and-cheese-bagel-better-than-mcdonalds/>