

## Breakfast Grilled Cheese with Sausage and Egg: The Ultimate Morning Sandwich

4 slices of bread, such as sourdough, Texas toast, or sandwich bread



### TIME

**3 to 4 min**

### METHOD

**Air fryer**

### PRINT

**Recipe Card**

### SAVE

**PDF**

### INGREDIENTS

4 slices of bread, such as sourdough, Texas toast, or sandwich bread  
4 breakfast sausage patties or 1/2 pound ground breakfast sausage  
4 large eggs  
4 slices cheddar cheese  
2 slices mozzarella, provolone, or American cheese  
2 tablespoons butter, softened  
Salt, to taste  
Black pepper, to taste

### DIRECTIONS

1. Cook the sausage. Heat a skillet over medium heat and cook the sausage patties until browned and cooked through. If using ground sausage, crumble and cook it until no pink remains. Transfer to a plate and keep warm.
2. Cook the eggs. In the same skillet, crack in the eggs and cook them to your liking. For easier sandwich assembly, I like lightly scrambled or folded eggs. Season with salt and black pepper.
3. Prep the bread. Spread softened butter on one side of each slice of bread. This is what gives the sandwich that crispy, golden grilled cheese finish.
4. Assemble the sandwiches. Place two slices of bread butter-side down. Add one slice of cheddar, half the sausage, half the egg, and another slice of cheese on top. Finish with the remaining bread slices, butter-side up.
5. Grill until golden. Wipe out the skillet if needed, then return it to medium-low heat. Place the sandwiches in the pan and cook for 3 to 4 minutes per side, pressing gently with a spatula, until the bread is golden brown and the cheese is melted.
6. Rest and serve. Let the sandwiches rest for 1 minute before slicing. Serve warm while the cheese is perfectly gooey.

### SWAPS & NOTES

Bread: Thick-cut bread holds up best, but any sturdy sandwich bread will work.

Cheese: Cheddar gives great flavor, while mozzarella or provolone adds extra meltiness.

American cheese also works beautifully here.

Sausage: Use patties for easy layering, or cook loose sausage and

shape it into an even layer.

## TIPS FOR SUCCESS

The biggest key to a great breakfast grilled cheese is moderate heat.

If the pan is too hot, the bread will brown before the cheese melts.

Medium-low heat gives you that ideal crisp exterior and fully melted interior.

Use room-temperature butter for easier spreading and more even browning.

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

Original recipe: <https://chefmaniac.com/breakfast-grilled-cheese-with-sausage-and-egg-the-ultimate-morning-sandwich/>