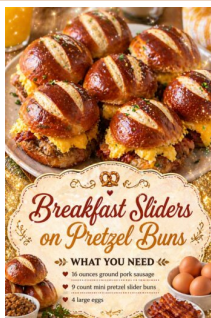


Breakfast Sliders on Pretzel Buns: The Ultimate Savory Morning Sandwich

Breakfast Sliders on Pretzel Buns Recipe



OVEN
350°F

TIME
10 min

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INGREDIENTS

12 pretzel slider buns or small pretzel rolls
8 large eggs
1/4 cup milk
1 tablespoon butter
8 slices cheddar cheese or American cheese
8 slices cooked bacon, or 8 breakfast sausage patties, or sliced ham
Salt, to taste
Black pepper, to taste
Optional Butter Topping:
2 tablespoons melted butter
1/2 teaspoon garlic powder
1/2 teaspoon dried parsley
Pinch of flaky salt

DIRECTIONS

1. Preheat the oven: Set your oven to 350°F and lightly grease a baking dish or sheet pan.
2. Prepare the buns: Slice the pretzel buns in half horizontally and place the bottom halves in the prepared baking dish.
3. Cook the eggs: In a bowl, whisk together the eggs, milk, salt, and black pepper. Melt the butter in a skillet over medium-low heat, then scramble the eggs until just set and still soft.
4. Assemble the sliders: Layer the scrambled eggs evenly over the bottom buns. Add the cooked bacon, sausage, or ham, then top with slices of cheese.
5. Add the bun tops: Place the top halves of the pretzel buns over the filling.
6. Brush with butter: If using the butter topping, stir together the melted butter, garlic powder, parsley, and flaky salt. Brush over the tops of the buns.
7. Bake: Cover loosely with foil and bake for 10 minutes. Remove the foil and bake for another 5 to 8 minutes, until the cheese is melted and the tops are lightly golden.
8. Serve: Let the sliders cool for a couple of minutes, then slice and serve warm.

SWAPS & NOTES

Pretzel buns: These are what make the sliders stand out, but Hawaiian rolls or standard slider buns can work if needed.

Cheese: Cheddar adds sharpness, while American melts

beautifully.

Breakfast meat: Bacon gives crisp texture, sausage adds richness, and ham makes them a little more classic.

Eggs: Scrambled eggs are easiest, but thin baked egg squares also

work well for neater assembly.

TIPS FOR SUCCESS

The key to great breakfast sliders is not overcooking the eggs.

Since they will go into the oven after assembly, keep the scrambled eggs soft so they stay tender and do not dry out.

Another helpful tip is to use a baking dish that keeps the sliders snug.

That helps them hold together better and makes serving easier.

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

Original recipe: <https://chefmaniac.com/breakfast-sliders-on-pretzel-buns-the-ultimate-savory-morning-sandwich/>