

Classic Spam Breakfast Sandwich Recipe You'll Want Every Morning

Fried Spam & Egg Breakfast Sandwich ??



TIME
17 min

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INGREDIENTS

2 slices SPAMfi Single Classic
2 slices bread
1 slice cheese
1 large egg
Butter (for toasting bread)

DIRECTIONS

1. Cook the : Spam: Heat a skillet over medium-high heat and fry the Spam slices for 15-17 minutes, turning once, until crispy and browned.
2. Cook the egg: In a separate skillet, cook the egg to your desired doneness.
3. Prepare the bread: Spread butter on one side of each bread slice.
4. Toast the bread: Place bread butter-side-down in a skillet. Add cheese to one slice and cook until the bread is golden and cheese begins to melt.
5. Assemble: Place the Spam slices on top of the melted cheese, add the cooked egg, and top with the second slice of bread.
6. Serve: Remove from heat, slice, and enjoy warm.

SWAPS & NOTES

Spam: Classic flavor works best, but low-sodium versions are available.

Bread: White bread is traditional, but sourdough or Texas toast adds extra texture.

Cheese: American melts smoothly, but cheddar or Swiss are great alternatives.

Egg: Cook it your way-fried, scrambled, or even over-easy for a runny yolk.

TIPS FOR SUCCESS

Cooking the Spam slowly allows it to develop a crispy, caramelized exterior.

Don't rush this step-it makes a big difference in flavor.

For the perfect sandwich texture, toast the bread until golden but not overly hard.

You want a balance of crispness and softness.

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