

## Recreate McDonald's Iconic Steak, Egg & Cheese Bagel at Home

If you've ever craved McDonald's famous



**TIME**  
**3-4 min**

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### INGREDIENTS

Bagels: 2 plain or your favorite variety

Steak: 1/2 lb flank steak or sirloin, thinly sliced

Eggs: 2 large

Cheese: 2 slices of American or cheddar

Olive Oil: 1 tbsp

Butter: 1 tbsp

Salt and Pepper: To taste

Optional Seasonings: Onion powder, garlic powder, or hot sauce for extra flavor

Instructions:

**Cook the Steak:** Heat olive oil in a skillet over medium-high heat. Season the steak slices with salt, pepper, and optional spices like onion powder or garlic powder. Cook for 3-4 minutes until browned and cooked through. Remove the steak from the skillet and set aside.

**Scramble the Eggs:** In the same skillet, melt butter over medium heat. Crack the eggs into the pan and scramble, stirring gently until fully cooked, about 2-3 minutes. Season with salt and pepper to taste.

**Toast the Bagels:** While the eggs are cooking, slice and toast the bagels until lightly golden.

**Assemble the Sandwiches:** On the bottom half of each bagel, layer the cooked steak slices. Top with scrambled eggs and a slice of cheese. Close with the top half of the bagel.

**Melt the Cheese (Optional):** For a melty, gooey finish, place the assembled bagels on a baking

sheet and broil for 1-2 minutes until the cheese melts.

**Serve and Enjoy:** Serve your homemade Steak, Egg, and Cheese Bagel hot and fresh for a breakfast that rivals the fast-food favorite.

**Tips for the Perfect Breakfast Bagel:**

**Steak Perfection:** Use a thinly sliced, tender cut of steak like flank or sirloin for the best results.

**Customize Your Seasoning:** Add a dash of cayenne pepper, smoked paprika, or a splash of hot sauce to the eggs for extra flavor.

**Cheese Choices:** While American cheese is classic, feel free to experiment with cheddar, Swiss, or provolone.

**Why This Recipe is a Must-Try:**

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10. Why This Recipe is a Must-Try: Recreating McDonald's Steak, Egg & Cheese Bagel at home allows you to enjoy this iconic breakfast sandwich anytime you want. It's a satisfying, hearty meal that's perfect for starting your day or enjoying as a brunch treat. Plus, making it yourself means you can tweak the ingredients to suit your taste preferences.
11. Give this recipe a try, and let me know how it turns out! For more delicious recipes like this, visit I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/recreate-mcdonalds-iconic-steak-egg-cheese-bagel-at-home/>