

Crispy Bacon, Melty Cheese, Toasted Bread - The Perfect Breakfast Sandwich Exists

There are several reasons why this breakfast sandwich stands out among the rest:



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10 min

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INGREDIENTS

4 slices of bread (your choice: white, whole grain, or sourdough)
4 slices of bacon
2 large eggs
2 slices of cheese (cheddar or your favorite type)
Butter or oil for cooking
Salt and pepper to taste

DIRECTIONS

- 1.** Cook the : Bacon: In a skillet over medium heat, cook the bacon until crispy, about 5-7 minutes. Flip occasionally for even cooking. Once done, remove the bacon and place it on a paper towel to drain excess grease.
- 2.** Prepare the : Eggs: In the same skillet, crack the eggs and cook them sunny-side up or scrambled, depending on your preference. Season with salt and pepper. If you like your eggs runny, cook them for about 2-3 minutes; for scrambled, stir gently until fully cooked.
- 3.** Toast the : Bread: While the eggs are cooking, toast the bread slices in a toaster or on a separate skillet until golden brown. This adds a nice crunch to your sandwich.
- 4.** Assemble the : Sandwich: On one slice of toasted bread, layer the crispy bacon, followed by the cooked eggs, and top with a slice of cheese. Place another slice of bread on top to complete the sandwich.
- 5.** Final : Touch: If desired, you can return the assembled sandwich to the skillet for a minute on each side to melt the cheese and warm the bread further. Serve hot!

TIPS FOR SUCCESS

Experiment with Cheeses: Try different types of cheese like pepper jack for a spicy kick or gouda for a smoky flavor.

Add Veggies: Incorporate spinach, tomatoes, or avocado for added nutrition and flavor.

These ingredients can elevate your sandwich to a whole new level.

Make it a Meal: Serve your sandwich with a side of fresh fruit or a small salad to create a balanced breakfast.

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

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