

Breakfast Sandwich

A recipe from Chaos in the Kitchen
modified by K.C Coake and posted on realcoake.com

Servings: 12 servings

Prep & Cook Time: About 30 minutes

Ingredients:

- 12 eggs
- 3/4 teaspoon salt
- 6 grinds of pepper
- 3/4 cup milk
- 12 English muffins
- 12 pieces bacon (cooked)
- 12 slices cheddar cheese



Directions:

1. Grease muffin tin and preheat oven to 400 degrees.
2. In a large bowl, combine eggs, salt, pepper and milk. Use a fork to whisk together.
3. Pour equal amounts of the egg mixture into the muffin tins.
4. Bake until the egg is set and no longer runny. About 15 - 25 minutes depending on your oven.
5. Meanwhile, cook bacon and set aside.
6. Also, toast English muffins and place cheese slices on while still warm. Place bacon on top of cheese and set aside.
7. Once eggs are cooked, allow to cool. Remove from muffin pan and place one egg on each English muffin. Place the other half of the English muffin on top to complete the assembly of the sandwich.
8. Allow to cool completely.
9. Wrap each sandwich in plastic wrap and place in a freezer bag. Store in the freezer.
10. When ready to eat, remove plastic wrap from the sandwich. After defrosting, place in the toaster oven and warm either by using the toast cycle or by placing on 350 degrees for 5-10 minutes. This will result in a crisp yummy breakfast sandwich.