



BREAKFAST SANDWICH

https://www.mainland.co.nz/recipe/breakfast_sandwich.html



PREP TIME

10 MINS

COOKING TIME

15 MINS

SERVES

4

What is a Breakfast Sando? Well, it's a tasty breakfast sandwich made with English muffins, a sausage patty, a dollop of scrambled eggs and crowned with our Tasty Aged Cheddar Slices. Trust us, this is a breakfast well worth getting out of bed for.

Ingredients

- 4 English split muffins, toasted
- 4 pork breakfast sausages
- 6 free-range eggs
- 4 Mainland Aged Tasty Cheddar Slices
- BBQ sauce
- chives, finely chopped (for garnish)

Method

1. Remove the pork sausages from their casings and shape them into 4 small patties, the same size as the muffins.
2. Preheat a large frypan and cook the sausage patties for 3-4 mins each side until cooked all the way through. Place in a warm oven while you scramble the eggs.
3. Crack the eggs into a large bowl, season with salt and pepper and whisk until combined.
4. Preheat a non-stick pan and cook the egg mixture until scrambled to your liking.
5. To assemble each Sando, take a toasted muffin half and dollop on a good tablespoon of BBQ sauce. Add a sausage patty and top with some hot scrambled egg, then a Mainland Tasty Cheddar Slice. Garnish with a sprinkle of chives and top with the other muffin half.
6. Repeat with the remaining ingredients and you're ready to serve up an awesome way to start the day.