



REVOLUTION COOKING™

The Rise & Shine Traditional Breakfast Sandwich



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Active Time: 5 min

Cook Time: 5 min

Serves: 1

You'll be setting your alarm for this panini because 'Bacon, Egg and Cheese' never tasted so good. Although, who said you had to eat breakfast for breakfast? Breakfast for dinner is perfectly acceptable!

Ingredients:

- 1 large egg
- 2 teaspoons butter
- 2 slices white bread
- 2 slices white American cheese
- 2 slices cooked bacon
- Ketchup and hot sauce for serving

BUILD IT

1. In a small bowl, beat egg until blended, season with salt and pepper.
2. In a small non-stick skillet over medium heat, add butter until it melts and the bottom of the skillet is coated. Pour in egg mixture, swirling around the skillet to coat. As edges start to cook, use a spatula to push cooked egg to center, swirl the pan so the uncooked egg fills empty spaces. Cook for 1 minute or until set, flip over with spatula. Cook for 1 minute more. Set aside.

TOAST IT

3. Place the slices of bread side by side. Press a slice of cheese on each piece of bread. On one piece of bread, add a layer of bacon, tearing in half to fit, then layer the omelet (folding to fit within the shape of the bread). Place the remaining slice of bread on top with the cheese on the inside and press the sandwich together.

4. Place the sandwich inside the panini press, then close and lock the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.
5. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 7. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

LOVE IT

6. Serve with ketchup and hot sauce alongside for dipping.