



Breakfast & Brunch

Cooper® Donut Breakfast Sandwich, i.e., Making Breakfast Like a Pro



SHRED



SLICE



Serves: 1



Prep Time: 5 min



Cook Time: 10 min



Total Time: 15 min

Ingredients

- 1 glazed donut
- 2–3 eggs*
- 2 slices Lebanon bologna*
- 4 slices Cooper® Sharp White cheese, shredded or hand torn
- Butter or cooking spray
- Water or milk (optional)

Directions

1. Take a glazed donut and cut it in half horizontally. Set aside.
2. In a small bowl, crack the eggs and stir well. If you prefer a thinner consistency, add a small amount of water or milk and whisk until combined.
3. Preheat a small frying pan. Melt a tablespoon of butter in the pan or carefully apply non-stick cooking spray.
4. Pour about half the egg mixture into the pan. Move the pan in a circular motion to evenly distribute the egg. When the egg starts to set and no visible liquid egg remains, place a slice of Lebanon bologna and some shredded Cooper® cheese over the egg mixture in the pan.
5. Once the cheese starts to melt, use a spatula to fold over half the egg. Flip the folded egg and heat a bit longer if necessary to fully cook the egg and melt the cheese. Transfer to a plate and keep warm. Repeat to create a second omelet with the remaining egg, bologna, and remaining shredded Cooper® cheese.
6. **ASSEMBLE YOUR SANDWICH:** Set the bottom half of the donut on a plate. Place one omelet on top of the donut half and fold again if necessary. Place the second omelet, folding if desired. Cap with the top portion of donut.
7. Probably give yourself just a second to stare at your sandwich. Take it all in. This will be one amazing breakfast.
8. Okay, now dig in.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.