



Breakfast & Brunch

Cooper® The Pork Roll Egg and Cheese



SLICE



Serves: 4



Prep Time: 5 min



Cook Time: 15 min



Total Time: 20 min

Ingredients

- 4 slices pork roll (about 6 ounces)*
- 2 tablespoons unsalted butter
- 4 kaiser rolls, split in half and toasted
- 4 large eggs*
- 4 slices Cooper® Sharp White or Yellow cheese
- kosher salt and freshly ground black pepper to taste

Directions

1. Score the edges of the pork roll slices in 3 or 4 places. This will keep the slices flat and prevent them from buckling as they cook.
2. Heat the butter in a large nonstick skillet over medium-high heat. Add the pork slices in one layer and brown well on both sides, about 6 minutes. Remove the slices and place one on top of each toasted roll bottom.
3. Reduce the heat to medium-low and crack the eggs into the skillet. Break each yolk with the corner of your spatula. Sprinkle with salt and pepper. After about 2 minutes, flip the eggs and continue cooking on the other side. Immediately place a slice of Cooper® Sharp cheese on top of each egg. Cover with a lid for about 30 seconds to melt the Cooper® cheese.
4. Place each egg with cheese on top of a browned pork roll slice, then complete the sandwiches with the kaiser roll tops.

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