



MONTE CRISTO



INGREDIENTS

- 2 large eggs
- 1 tbsp butter
- salt+pepper
- bread of choice
- 2 slices swiss cheese
- 2 slices ham
- 2 slices turkey
- 1 tsp powdered sugar
- 2 tbsp maple syrup

DIRECTIONS:

- 1) beat eggs, butter, salt, and pepper with Immersion blender
- 2) on low heat, pour eggs into pan, place bread slices in the middle, and coat each slice with the eggs
- 3) once eggs have set, flip and cook for 2 more minutes
- 4) add 1 slice swiss cheese, 1 slice ham, and 1 slice turkey on each slice of bread
- 5) fold over to make sandwich, cook until cheese melted
- 6) serve on plate with powdered sugar and maple syrup



CLASSIC BREAKFAST SANDWICH



INGREDIENTS

- 2 large eggs
- 1 tbsp butter
- salt+pepper
- 2 brioche buns
- 1/2 avocado, sliced
- 2 slices bacon, cooked
- 1 tbsp truffle ketchup

DIRECTIONS:

- 1) beat eggs, butter, salt, and pepper with immersion blender
- 2) scramble eggs low and slow, to make creamy
- 3) spread truffle ketchup on one brioche bun
- 4) place soft scrambles eggs, cooked bacon, and avocado on the brioche bun and sandwich with the other bun
- 5) serve