

Flipping Good Egg Scramble Breakfast Sandwich

The following recipe and photography is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

- 2 slices of bread, toasted (Crusty Italian Bread from Heinen's Bakery works perfectly.)
- 2 large eggs, beaten
- 3 slices of deli ham, or your desired deli meat (or no meat if you're vegetarian)
- 1/2 cup of Heinen's Fondue Cheese Blend
- 1/2 cup of arugula
- Cooking spray (I prefer olive oil spray)

Instructions

1. In a small bowl, beat the eggs and pour them into a small or medium-size skillet over medium-low heat. If it's a nonstick skillet, you don't need to spray it with cooking spray, but if not, I recommend spraying it first so your eggs don't stick.
2. While the eggs are cooking, place your slices of bread on top of the egg mixture with the edges of the bread facing away from each other.
3. Flip your eggs, bread and all, over and fold the edges of the eggs inward so that they aren't hanging over the edges of your bread.
4. Place 1/4 cup of Heinen's Fondue Cheese Blend on each side of your cooked egg mixture with the bread still toasting underneath.
5. Layer on the ham on one side and top with the arugula.
6. Fold the other half of the egg and bread slice over onto the side with the cheese, meat and arugula to form your sandwich.
7. For a toastier sandwich, I recommend spraying each side one more time with cooking spray and turning up the heat slightly to toast a little longer.

