



Fancy Egg McMuffins

NIBBLEDISH CONTRIBUTOR

Ingredients

INGREDIENTS

- English muffins (toasted)
- 2-3 Eggs
- Prosciutto
- Any white cheese (mozzarella was used in this recipe)
- Oil

- Sliced avocado (optional)
- Sliced tomatoes (optional)

TOOLS

- Medium bowl
- Whisk/fork
- Spatula
- Pan

Instructions

Makes 2 egg muffins

MUFFIN!

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1. Toast your English muffins in the toaster to your desired setting

EGGS!

1. Beat the eggs in a bowl
2. Heat some oil in a pan
3. Pour half the egg mixture into the pan
4. Fry egg until done on one side and flip to cook the other side
5. Repeat with the other half of the egg
6. You should have two slices of eggs

ASSEMBLE!

1. It's best to assemble the egg first on the bottom; fold if needed for thicker egg slice
2. Add a slice or two of prosciutto
3. Add slices of avocado or tomatoes if you want
4. Add cheese
5. Top both muffin bottoms with the top and voila!
6. Toast in the oven at 350 degrees for 8-10 minutes, depending on however long it takes to melt the cheese

ENJOY!
