

Quick egg sandwich

COOKING
LOVERS TESA



Consejo del chef

If you are going to cook this T-bone in your new SteakMaster oven, place the meat on the special iron cast grid for the right and evenly searing of the T-bone. Select the personal cook assistant, follow the instructions to finish, and enjoy.

Raciones para 1

2
Eggs

Parsley

Oil
2 slices
Bread

- 1 Crack two eggs in a bowl, add salt, pepper and mix well until everything is integrated.
- 2 With a nonstick pan or a grill, put some olive oil and pour the beaten eggs trying to fill the whole surface of the frying pan.
- 3 Soak each slice with the egg mixture, both sides. Wait for a couple of minutes and flip the eggs and the bread at the same time with a spatula.
- 4 Put the egg outside of the bread slices in and flip one slice over the other to make the sandwich.
- 5 Remove the egg sandwich from heat and serve hot.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/sandwich-de-huevo-express/>

