

Breakfast Sandwich



Biscuit

1 recipe Cheesy Garlic Biscuits, topping omitted

Eggs

1 to 2 eggs
1/2 to 1 teaspoon water
Dash salt
1 tablespoon butter

Filling

2 slices Cheddar or American cheese
1 thick slice fully cooked ham

Prepare recipe for Yumree Yumree Dreamees mix Cheesy Garlic Biscuits. Omit topping. Divide dough into 4 biscuits. Press each biscuit into a circle about 3/4 inch thick. Bake at 375 degrees for 15 minutes.

For each sandwich, combine eggs, water, and salt in a small bowl. Mix well until eggs are light and foamy. Melt butter in a small non-stick skillet over medium heat. Pour egg mixture into skillet. Cook eggs without stirring until the edges and top begin to set. Fold the eggs to fit the sandwich. Allow eggs to continue cooking. Flip folded eggs, as needed. Continue cooking until eggs are fully set.

Meanwhile, heat the ham on medium low in a non-stick skillet, turning ham to heat through.

To assemble sandwich, layer cooked eggs, a slice of cheese, warmed ham, and remaining slice of cheese. Serve warm

Serves 1

Cook's Note: Refrigerate or freeze leftover biscuits. If desired, add seasonings from Cheesy Scrambled Eggs recipe, omitting cheese. If making sandwiches for a crowd, simply cook a larger quantity of eggs and ham. Divide eggs as necessary in pan when folding.

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