Quick egg sandwich



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/en/receta/sandwich-de-huevo-express/