|  |
| --- |
| Ingredients With Measurements  * 1 English muffin, cut in half * 2 eggs * 2-4 slices of ham * 1/3 cup finely shredded cheese * 1 teaspoon chives, finely chopped * Salt and Pepper to taste * 1 Tablespoon olive oil |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| |  |  | | --- | --- | | English Muffin | Eggs | | Sliced Ham | Shredded Cheese | | Chives | Salt | | Pepper | Olive Oil |  Ingredients Without Measurements |

|  |
| --- |
| Recipe Heat a large non-stick pan over medium heat and drizzle with 1 Tablespoon oil.  Place your English muffin on half of the pan cut-side down. Crack 2 eggs side by side on the other half of the pan and break the yolks with a spatula.  Once eggs are mostly cooked through, sprinkle tops with salt and pepper to taste, 1 teaspoon fresh chives and half of shredded cheese. Place toasted English muffins cut-side-down over the eggs and lightly press on the tops with a spatula.  Flip the sandwich over (egg-side-up). Place ham over half of your sandwich and top with more cheese. Fold the sandwich together and remove from heat. |

# This breakfast sandwich is cheesy, juicy, easy and so delicious! All you need is 5 minutes and 5 ingredients. A one-pan breakfast sandwich recipe with video | natashaskitchen.comBreakfast Sandwich