

Egg Sandwich

1 Ingredients

- 1 egg
- 1-2 lettuce leaves
- 4 ham slices
- 1 cheese slice
- 2 loaves of bread
- Canola oil

2 Equipment

- Pan
- Knife and cutting board
- Chopsticks
- Spatula (wood or rubber)
- 1 bowl to stir eggs + fork or chopsticks
- 1 plate to hold sandwich
- *Optional:* paper towel

3 Procedure

Step 1. Wash egg (if from Susan)

Step 2. Put pan on medium high fire, add oil (circle with 3cm radius)

Step 3. Crack egg onto pan, use chopstick to break yolk barrier

Step 4. Add lid

Step 5. When sizzling sound (around 2 minutes later), turn fire to low. Use spatula and chopsticks to flip egg over

Step 6. Wash 1-2 lettuce leaves, dry them (with paper towel), cut them to fit bread

Step 7. Prepare 2 loaves of bread on a plate and add lettuce leaves

Step 8. Put 3-4 ham slices on leaves. Then put egg on ham. Then put 1 slice of cheese on egg. Top with other slice of bread

Step 9. Put sandwich cheese side down on pan, medium fire, no lid

Step 10. After around 2 minutes, flip. Then take off when ready.

NOTE: If pan is relatively clean, do not wash