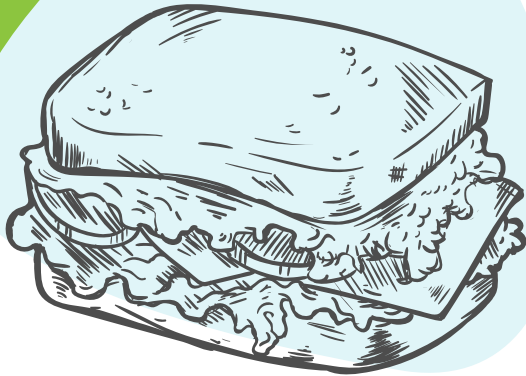


*Perfect recipe
for collective kitchens*

Breakfast Sandwiches



To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredients	Amount	Number of recipes	Total amount
English muffin (6-packages)	2		
Eggs	12		
Cheddar cheese	200 g		
Bacon package (375 g)	1		
Mayonnaise	to taste		
Salt and pepper	to taste		

PREPARATION 30 MIN
COOKING 30 MIN
SERVINGS 12

Preparation

- Preheat the oven to 400 °F. Spread the bacon out on a baking sheet lined with parchment paper. Bake for 18-20 minutes or until the bacon is crispy. Keep an eye on the cooking. Transfer the bacon in a plate lined with paper towels.
- Meanwhile, slice the cheese and spread the insides of the English muffins with mayonnaise.
- Cook the eggs in a skillet. It is better to prepare over-easy eggs, with the yolk pierced, to avoid messes at the time of thawing, or scrambled eggs. Season with salt and pepper, to taste.
- Spread the bacon, cheese and eggs over the English muffins. Close the sandwiches, wrap individually in aluminum foil and let cool in the refrigerator. Freeze in robust plastic bags, taking care to remove the air.
- Thaw overnight in the refrigerator, then reheat in the microwave (without the aluminum foil) or in the toaster oven.

