

BACON EGGS AND CHEESE CROISSANT SANDWICHES

INGREDIENTS

- 2 slices of hardwood bacon
- 2 large eggs
- 1 teaspoon butter
- Pinch of salt and ground black pepper
- 1 tablespoon chives, optional
- 2 oz mild cheddar cheese, or any on hand
- 2 small croissants or one larger.

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INSTRUCTIONS

Place bacon in the air fryer and crisp it up for 10 to 12 minutes, depending on your taste, at 360 degrees Fahrenheit. You may also use bacon pre-set temperature on your air fryer. For oven baking: place bacon in the baking pan and bake for about 15 minutes at 350F or until it is crispy to your desire. *If you are baking in the oven, do not toss those drippings. Save them and you may make potatoes or chicken in it. So good!

Meanwhile, make eggs. Crack two eggs in the cup

and add salt, pepper and chives which are optional. Mix until the eggs are smooth. Preheat your skillet or frying pan with a dab of butter and at the lower temperature cook eggs. You could make something like an omelette and fold with cheese before adding to your sandwich or you may make scrambled eggs and toss some cheese on top to melt. You have both useful methods below.

Now, open your Croissant just by slicing in half.

Add cheese eggs then slices of bacon on top.

You may heat it all together in the air fryer, microwave or oven for a couple of minutes or until Croissants are softer. Enjoy!

If you are heating sandwich in the air-fryer, use temp of 350F for 3-4 minutes. The time and results will depend on your air fryer.

If you are heating sandwich in the microwave, you will heat it for 20-30 seconds. The time and results will depend on your microwave.

If you are heating sandwich in the oven, you could preheat the oven to 375F, cover sandwiches with alum foil or similar and allow it to get sandwiches heated through for about 5-7 minutes. The time and results will depend on your oven.

CREAMY SCRAMBLED EGGS:

The moment the eggs hit the pan, use a heavy-duty silicone spatula to rapidly swirl in small circles around the pan until the eggs look slightly thickened and very small curds begin to form.

Then try changing from swirling in circles to making long sweeps across the pan so it could cook into larger curds. You may add a bit of shredded

cheese on top and before adding in the sandwich.

CHEESY OMELETTE:

Once the pan is hot, pour in the combined mixture in the pan. Use a heavy-duty silicone spatula to gently move cooked egg in from the edge of the pan to the middle, creating curds.

Slightly tilt a skillet or a pan and rotate to make sure that any uncooked egg fills in any empty spaces that you just pulled in the middle.

When the surface of the egg looks wet but does not jiggle or look too uncooked when the pan is shaken, it is ready for the cheese or any other filling.

Add cheese on one side and fold the omelette in half with a spatula.

Slice in half and you can use one half of the sliced omelette for each sandwich.