



## Moons Over My Shamy Breakfast Sandwich

Recipe by Chef Shamy

Course: **Breakfast**

### Servings

1 servings

### Prep time

5 minutes

### Cooking time

10 minutes

## Ingredients

- 2 eggs
- 2 slices sourdough bread
- 4 slices [Member's Mark Honey Ham](#)
- 1-2 slices [Member's Mark Swiss Cheese](#)
- Salt and pepper, to taste
- 1 T [Chef Shamy Garlic Butter](#)
- 1-2 slices [Member's Mark Sliced Sharp Cheddar Cheese](#)

## Directions

- 1** Crack eggs into a small bowl, and whisk until smooth. Add them to a greased skillet. Season with salt and pepper and cook over medium heat, stirring frequently, until they have set. Remove from the pan and set aside.
- 2** Butter one side of both slices of bread. Place one slice butter side down on a skillet over medium heat. Layer: Cheddar cheese, ham, then scrambled eggs. Lay the other slice, butter side down, next to it. Place Swiss cheese on top..
- 3** Cook 2-3 minutes, until bread is toasted, then gently flip the bread with the Swiss cheese on top of the other half to make the sandwich. Serve.

Recipe Card plugin by [WPZOOM](#)