



Grilled cheese sandwich

15 minutes

Hands on

4

Portion(s)

1

Difficulty



Ingredients

- 2 teaspoon(s) butter
- 4 slices [sandwich bread](#)
- 4 slices cheddar
- 4 slices bacon
- salt
- 2 eggs
- pepper
- 1 teaspoon(s) mustard, english

Διατροφικός πίνακας

Nutrition information per portion

292 Calories (kcal)	13.0 Total Fat (g)	6.2 Saturated Fat (g)	30.5 Total Carbs (g)
15%	19%	31%	12%
6.1 Sugars (g)	12.4 Protein (g)	1.3 Fibre (g)	3.5 Sodium (g)
7%	25%	5%	58%

Method

- Preheat oven to 200* C (390* F) Fan.
- [Prepare the bacon.](#)
- Use the same pan you just used for the bacon.
- Add 1 teaspoon butter and melt it over medium to high heat.
- Toast the slices of bread in the pan on one side.
- When the bread is golden, remove from pan and start to assemble the sandwich.
- For each sandwich, place 1 slice of bread on a plate, toasted side up. Spread some mustard on it and top with 2 bacon slices. Add 2 slices of cheddar and cover with another slice of bread, toasted side down.
- Brush top and bottom of sandwich with butter put back in the pan. Toast on both sides, just until golden.
- Put sandwiches in a small baking pan and put in the oven for 2-3 minutes, until the cheese melts and the bread is nice and crunchy.
- While the grilled cheese is in the oven, fry the eggs.
- When the sandwiches are ready, remove from oven, transfer to a plate and put 1 egg over each grilled cheese sandwich.
- Serve warm.