



Faster than the Drive-Thru

Egg-Me-On Sunrise Sandwich

Makes: 4 halves Ingredients:

2 whole-wheat English muffins

4 tablespoons shredded cheddar cheese

1/8 teaspoon salt

1/8 teaspoon pepper

Directions:

- 1. Preheat oven to 450 degrees F.
- 2. Line a baking sheet with foil and lightly coat with cooking spray.

- 3. Open English muffins and place "insideup" on baking sheet.
- 4. Beat eggs, cheese, salt, and pepper with fork until well blended.
- 5. Slowly pour egg mixture onto each muffin half, keeping as much as possible on the muffins.
- 6. Bake 10-12 minutes or until egg mixture is no longer runny and cheese is melted.

Nutrition Facts:

One-half sandwich provides 140 calories, 50 calories from fat, 6 g total fat, 2.5 g saturated fat, 0 g trans fat, 310 mg sodium, 14 g carbohydrate, 2 g fiber, 3 g sugars, 8 g protein, 15% calcium, 8% iron

Recipe from Kids-a-Cookin'

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