

HAM AND SMOKED GOUDA GRILLED CHEESE BREAKFAST SANDWICH

Recipe courtesy of Heidi Larsen, [FoodieCrush](#)



2 servings

Ingredients

Olive oil

2 English muffins, split in half

4-6 ounces Arla Dofino® Smoked Gouda, grated (or 4 slices)

4-6 slices thinly cut ham

2 large eggs

1 medium tomato

1 cup arugula leaves

3-4 tablespoons butter

Instructions

Cut English muffin in half and spread ½ tablespoon of butter on textured side of slices. Drizzle olive oil in a nonstick frying pan over medium heat. Place muffin halves in the pan (buttered side down), and top each half with ¼ of the Arla Dofino® Smoked Gouda (or 1 slice on each side). Next to muffins in pan, add ham. Cover with lid. Cook 2 minutes then flip ham slices. Cook additional 2-3 minutes or until cheese is melted and pan-side bread is golden brown.

In separate greased frying pan, fry eggs to desired state. Transfer muffin halves to a plate, cheese side up. Layer one muffin half with half the ham, tomato slices, fried egg and arugula. Top with another muffin half, cheese side down.

Repeat with remaining ingredients. Serve hot and enjoy!

