

Killer Breakfast Sandwich

Inspired by Sally Loo's

Ingredients (per sandwich)

1 ciabatta roll, sliced in half
2 slices thick bacon
1 egg
2 slices pepper jack cheese
1/3 of an avocado
2 slices of fresh tomato
butter or olive oil

Directions

1. Lay out and slice all ingredients. You'll want to have everything out in order to assemble the sandwich so ingredients stay hot.
2. Cook the bacon in a heavy-bottomed skillet. Set aside.
3. Fry egg in the same skillet (feel free to leave some bacon grease in the pan) until the white is fully cooked and yolk is semi-solid. Salt and pepper the egg if you prefer.
4. While the egg is frying, butter the ciabatta and place on a separate skillet or griddle over medium heat. Let the bread warm and toast, flipping once to heat through.
5. Immediately place cheese slices on bottom half of ciabatta, and spread avocado on the top half.
6. Place warm egg and bacon on top of cheese. Follow with tomato slices. Top it off with the avocado-lathered top half of ciabatta.
7. Enjoy!