



cheese Love

HAM AND CHEESE BREAKFAST SLIDERS

by Reina Cooks

Prep Time: 10mins

Cook Time: 20mins

Serves: 8

INGREDIENTS

- 1 packet (12 slices)
Cheeselove Cheddar
Cheese
- 8 eggs
- salt and garlic pepper or
regular black pepper to
taste
- 1 package 12 sweet
breakfast rolls
- 1/2 Kg thinly sliced ham
- 1/4 cup salted butter melted
- 1 tablespoon mixed herbs

INSTRUCTIONS

Preheat oven to 180°C. Scramble eggs over medium heat, adding salt, garlic and pepper to taste. Once scrambled, set aside. Spray a small sheet pan with nonstick spray or line with foil. Without separating the rolls, cut the entire group in half, lengthwise. Place the bottom half on the sheet pan. Top with 6 slices of cheese, covering the bottom section of rolls. Then top with the scrambled eggs, then ham then the last 6 slices of Cheeselove cheddar cheese. Cover with the top layer of rolls.

Mix together the melted butter, and mixed herbs. Pour over the tops of the rolls and brush to make sure the rolls are fully covered with the mixture.

Bake for 10-15 minutes or until cheese is fully melted and the tops of the rolls are golden brown.

Best served hot with your favourite sauces

Recipe Notes

You can also add sautéed spinach, crispy bacon and of course some more cheese!