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Lemon Dill Freezer Breakfast Sandwich Recipe

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## LEMON DILL FREEZER BREAKFAST SANDWICH RECIPE

### Ingredients

- English muffins
- Eggs (1 dozen)
- Pork Sausage, sliced into patties
- Cherchies® Lem 'n Dill Seasoning
- Cheese (we used sharp cheddar for this recipe)
- Cooking Spray

### Preparation

1. Separate English muffins in half and place English muffins on a baking sheet. Broil (could use a toaster if making a few) for a couple of minutes, until lightly browned. After muffins are toasted add a tiny bit of butter to each muffin half. Set aside.
2. Preheat oven to 350 degrees. Spray muffin tins with cooking spray. Crack an egg into each muffin tin and sprinkle eggs with Cherchies® Lem 'n Dill Seasoning (you could mix eggs and Lem 'n Dill with a fork to scramble if you'd like). Bake eggs in oven for 10-12 minutes, or until eggs are cooked (If you're going to eat immediately, rather than freeze, cook eggs according to your preference. In other words, if you like your eggs a little runny, then cook less).
3. While eggs are cooking, slice up sausage into patties. In a large skillet, cook sausage patties until cooked through. Drain on paper towels.
4. Remove eggs from oven, and using a spatula, gently remove eggs from muffin tins and place on parchment paper. If planning to eat immediately, keep the oven on to warm sandwiches at the end.
5. To assemble the sandwiches, begin with the muffins, then to one half, add the egg and the sausage patty, and to the other half, add the cheese (we used cheddar for these sandwiches). Oh my goodness, my mouth is already salivating!
6. Combine the two halves to make a sandwich. At this point, you could wrap each sandwich in plastic wrap and place in the freezer for later. Or..
7. You could heat it up in the oven for a couple of minutes, or the microwave for 30 seconds (until the cheese is melty), and devour it! Trust me, you'll be hooked on Lem 'n Dill and eggs too. Enjoy!



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