

# Wonder<sup>®/MD</sup>

## Grilled Cheese With a Fried Egg, and Pickles

Serves 2 / 20 mins

### Ingredients

- 4 slices Wonder<sup>®</sup> Bread 100% Whole Wheat +Fibre
- 4 slices of bacon
- 1 – 2 tbsp. butter
- 1 cup of shredded cheddar cheese
- 1 large pickle, sliced
- 2 large eggs



### Directions

 Prep Time: **5 minutes** | Cook Time: **15 minutes** | Total Time: **20 minutes**

1. Cook bacon in a pan until crisp – drain grease and lay on paper towels.
2. Lay all 4 slices of Wonder<sup>®</sup> bread on the counter and spread butter on one side of each slice. Set aside.
3. In the same pan you used for the bacon, fry eggs to your preferred style - sunny side up, over easy, over medium, or over well. Remove eggs, set aside and wipe pan.
4. Over medium heat, place 2 bread slices, butter side down into the pan. Top with cheddar cheese, pickles, bacon, fried egg and top with the second slice of bread, butter side out.
5. Fry the sandwich until the bottom piece is golden brown, then flip and grill until the other side is golden brown.
6. Remove from heat and enjoy!