

Grilled Cheese & Fried Egg Sandwiches

Servings: 10

INGREDIENTS

- 30 sl pancetta
- 4 T butter
- 10 sl sourdough bread
- 20 sl thin provolone cheese
- 10 lg eggs
- 3 sm green onions, chopped
- 20 sl Glenview Farms® Smoky Ghost Pepper Jack Cheese Slices
- 30 ea fresh basil leaves or arugula leaves

PREPARATION

Cook pancetta in large nonstick skillet over medium-high heat until crisp. Transfer to paper towels. Reserve skillet with drippings.

Melt butter in extra-large nonstick skillet over medium heat. Add 4 bread slices; top each with 2 provolone slices. Sprinkle with black pepper. Cook until cheese melts, 3 to 4 minutes.

Meanwhile, heat skillet with drippings over medium heat. Crack eggs into skillet; cook until whites are set but yolks are still runny, 2 to 3 minutes. Set 6 pancetta slices and 2 eggs atop each of 2 cheese toasts. Top eggs with onion, cheese, basil, and remaining bread slices with cheese side down. Cut sandwiches in half and serve.

