



## Breakfast English Muffin Melt

### Ingredients

- 3 tablespoons butter, divided
- 1/4 teaspoon black pepper
- 8 slices cooked Canadian bacon
- 1 cup refrigerated egg whites
- 4 refrigerated English muffins, split in half
- 8 slices Muenster cheese
- 1/2 teaspoon salt
- 8 slices tomato

### Directions

- In a small skillet over medium heat, melt 1 tablespoon butter. Add egg whites, salt and pepper; scramble until light and fluffy
- Meanwhile, toast English muffins and spread with remaining butter; place on baking sheet. Preheat broiler to high.
- Top English muffins with slices of tomato and Canadian bacon. Spoon eggs on top, distributing evenly, then top each with a slice of cheese.
- Place under broiler for 1 to 2 minutes or until cheese is melted. Serve immediately.



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