

Open-Faced Hot Ham and Swiss Sandwich

Makes 4 Servings

Ingredients

- 4 slices whole wheat bread, toasted
- 1/4 cup yellow mustard or Dijon mustard
- 8 slices deli ham
- 8 slices Swiss cheese
- 1 tablespoon unsalted butter or olive oil
- 4 large eggs
- Salt and pepper to taste
- 1 tablespoon chopped fresh parsley

Directions

1. Preheat oven to 400°F and line a rimmed baking sheet with aluminum foil. Spread 1 tablespoon mustard over each slice of bread. Top each slice of bread, mustard-side up, with 2 slices of ham and 2 slices of cheese. Transfer to baking sheet. Bake until cheese is melted and bread is toasted, about 8 to 10 minutes.
2. Meanwhile, melt butter in large nonstick skillet over medium heat. Crack eggs into pan and cook, covered, 2 to 3 minutes for a runny yolk, and 3 to 5 minutes for a set yolk.
3. Top each sandwich with an egg. Season with salt and pepper to taste. Top with parsley and serve.



Recipe from: Feeding Pennsylvania and PA Eats