

# **Cheese And Egg Open Sandwich - Best Teatime Snack!**

## **Ingredients:**

Difficulty: Easy  
(makes 2 big slices)

100 gr. feta cheese (or Turkish white cheese, if you can find any), crumbled  
50 gr. grated emmental, or any other grated hard cheese you like (cheddar or, if you can find it, Turkish cheese "kasar" are great alternatives)  
2 eggs (start with 1 egg, if it doesn't seem enough to you to bind the cheese together, add the second egg)  
2 bread slices  
a little olive oil to brush bread slices  
salt, if you want (feta is quite a salty cheese so I didn't feel the need to add any extra salt to the mixture. if you use a less salty cheese or if feta is not salty enough for you, add a bit of extra salt to the mixture according to your taste.)  
ground black pepper to taste, optional

To add to the basic mixture:  
1 tbsp sundried tomato, diced  
a generous pinch of red pepper flakes  
chives, chopped finely

## **Instructions:**

1. Preheat the oven to 180C.
2. In a bowl, put two kinds of cheese and egg(s) and mix. If you are using extra salt and black pepper, add them to the mixture as well.
3. If you want to use just basic mixture, then put this mixture on the bread slices and put in the oven for about 10 minutes, until cheese melts. If you want, leave it a bit longer to get a bit browning on the surface.
4. If you want to add some more stuff, add to the cheese mixture, like I did with sundried tomatoes. I also brushed the bread slice for this with olive oil, just a thin layer, and you can do this with just basic egg mixture too. Put the mixture with sundried tomatoes on the oily bread slice and again, bake in the oven for about 10 minutes, until cheese melts. Leave it longer to get a bit browning on the surface or to get your eggs in the mixture really well cooked.
5. When the bread is right out of the oven, if you want, make the basic one richer with red pepper flakes and some chives. That's it! Enjoy!