

30 minutes

Makes 2

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Ingredients

- 4 slices sourdough bread
- Butter, for spreading
- Dijon and wholegrain mustard, for spreading
- 1½ cups (375ml) grated mature cheddar
- ¼ cup (60ml) chopped chives + extra for serving
- Salt and milled pepper
- 2 extra-large eggs
- Tomato wedges, for serving

Method

1. Butter one side of each slice of bread.
2. Spread other side with mustards, top with cheese and chives. Season.
3. Sandwich bread buttered side out.
4. Fry sandwiches over low heat in an ovenproof pan until golden and toasted.
5. Remove from pan.
6. Using a cookie cutter, make a hollow in the centre of each slice of toast (keep cut-outs as dippers for egg).
7. Return to pan and break an egg into each hollow and cook until egg sets.
8. Bake toasties in oven at 180°C until egg is cooked to your liking.
9. Garnish with extra chives and serve with tomato wedges on the side.

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