



MOZZARELLA AND EGG

Bagel w/ Caramelized Onions and Arugula

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PREP TIME

20-60 minutes



RECIPE INFO

Makes 6 servings

INGREDIENTS

Caramelized Onions

(can substitute onion jam)

3 lbs. onions, sliced

4 Tbsp butter

1 tsp salt

¼ cup water

Bagels

6 bagels, toasted

8 oz baby arugula, cleaned and dried

6 eggs

12 slices mozzarella

DIRECTIONS

Caramelized onions (Time - 40 minutes):

Add onions, butter, and salt to a nonstick skillet. Turn heat on to medium. Let onions cook until slightly softened, about 5 minutes. Add water and turn heat to medium low. Stir every 5 minutes, and add 2 tbsp of water if the onions start sticking to the pan. Allow onions to cook until fully softened and a caramel color forms, about 40 minutes.

Bagels:

Fry eggs to preferred doneness. When almost done cooking, add 2 slices of mozzarella to each egg. Cover pan until the cheese melts. Place cheese-topped eggs on a toasted bagel slice. Place the caramelized onions on the cheese. Top with arugula and other bagel slice and serve!