

Pesto Mozzarella Egg Sandwich

Ingredients:

- 12 eggs
- 1/4 cup milk
- 1 cup finely chopped kale
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp garlic powder
- 1/2 cup cottage cheese
- 1/2 cup gruyere cheese
- 8 ciabatta rolls, cut in half
- 1 cup caramelized onions
- 8 slices mozzarella cheese
- Jar of pesto

Directions

1. Preheat oven to 350 degrees. grease a 9 x 13 pan with olive oil spray, or use parchment paper.
2. Add eggs, milk, cottage cheese, gruyere cheese and seasonings to blender. Blend for about 1 minute or until fluffy. Stir chopped kale into egg mixture. Pour mixture into baking pan. Cook for about 20 minutes. Let cook for about 10 minutes and cut into 8 squares.
3. Spread an even layer of pesto onto each ciabatta roll, followed by caramelized onions, a slice of mozzarella cheese and an egg square. Place top on roll. Wrap tightly with butcher paper, or saran wrap.
4. When ready to heat, place in the air fryer for 3-4 minutes, or microwave for one minute.
5. Enjoy!

MADE WITH LOVE

by Teresa Forchard