

Sheet Pan Bagel Breakfast Sandwiches

This is my twist on Nordic Ware's recipe for Bacon and Spinach Bagel breakfast sandwiches. We have them for dinner! The ingredients listed are just a guide. Feel free to customize according to your tastes.

Makes 4 sandwiches.

- 1 leek, white and light green part only
- 1 Tablespoon olive oil
- 4 large leaves Lacinato kale
- 2 Beyond Meat Italian Sausages (spicy or mild)
- 1 Tablespoon olive oil
- 8 large eggs
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- ¼ cup half and half
- ¼ teaspoon smoked paprika
- 40 grams (½ cup) shredded gruyere cheese
- 1 jarred roasted red pepper, diced into ½ inch pieces
- 4 everything bagels, sliced
- 40 grams gouda cheese, sliced (or cheese of choice)
- 1 ripe avocado, sliced, sprinkled with 1 teaspoon lime juice and pinch of salt
- 1 tomato, sliced
- 1 cup washed arugula

1. Slice leek lengthwise in half and thinly slice across into ⅛ inch slices. Place sliced leeks in a bowl of cold water and swish leeks in water until leeks are clean. Lift leeks out of bowl of water and discard water.
2. Heat olive oil in large skillet over medium heat. Add leeks and sauté for about 4 minutes, until softened.
3. While leeks are cooking, strip the leaves off the stems of the kale and stack them up, in a pile. Roll the stack of leaves, like a cigar. Hold the "cigar" with your non-cutting hand, and using a sharp knife in your other hand, thinly slice kale into very fine strips. Add sliced kale to the pan with the leeks. Continue sautéing for an additional 2-3 minutes until the kale wilts. Transfer leeks and kale to a small bowl.
4. In the same skillet, add sausages and using a potato masher or wooden spoon, break up the sausages into little pieces. Continue cooking for an additional 5 minutes, until the meat is just lightly browned. Transfer cooked sausage to bowl with kale and leeks.

5. Preheat oven to 375°F. Grease a quarter sheet pan (9x13 inches) with 1 tablespoon of olive oil and brush it onto the bottom and all sides of the pan. In a large mixing bowl, whisk eggs, salt, pepper, half and half, and smoked paprika. Add roasted red pepper, shredded gruyere and leek, kale and sausage mixture. Mix well. Pour egg mixture into baking sheet and bake for 15-20 minutes or until just set. Keep oven turned on.
6. Let eggs cool for about 10 minutes. Carefully cut egg bake with a round cookie cutter or lid, same size as your bagels and use a small rubber spatula to remove from pan. Save egg scraps and refrigerate to eat the next day for breakfast.
7. Lay sliced bagels, cut side up on baking sheet. Top half the bagels with the sliced gouda cheese. Place in oven for a few minutes, until gouda is melted.
8. Build sandwiches: Top melted cheese with egg patty. Top with tomato and avocado slices, arugula and the top half of the bagel.