



The Ultimate Openfaced Breakfast SPAMWICH Sandwich

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

A golden bagel is topped with tomato eggs pineapple avocado and just a splash of balsamic vinegar to balance it all out

Ingredients

- - 1 (8 ounce) can sliced pineapple
- drained and juice reserved - 1 tablespoon brown sugar - 1 (12 ounce) can SPAM® with Bacon
- sliced 1/4-inch thick - 4 large eggs - 2 bagels
- split - ½ avocado - peeled
- pitted
- and mashed - 1 tomato
- sliced 1/4-inch thick - ¼ teaspoon balsamic vinegar

Instructions

1. Place pineapple slices in a non-stick skillet over low heat; sprinkle with brown sugar. Cook pineapple
2. shaking the pan every minute
3. until bottom of pineapple rings turn golden and sugar is caramelized
4. about 5 minutes; remove slices from pan and set aside. Place SPAM with Bacon slices into the same skillet and pour 1/4 cup of reserved pineapple juice over the SPAM with Bacon; cook until juice evaporates
5. about 3 minutes. Flip SPAM with Bacon; pour remaining pineapple juice in and cook until evaporated
6. about 3 minutes more. Crack eggs into a nonstick skillet over medium-low heat; cook until whites are firm and yolks are done to your liking. Toast bagels; spread bagel halves with mashed avocado. Top each bagel half with tomato slices
7. SPAM with Bacon slices
8. an egg
9. and a pineapple slice; top with just a splash of balsamic vinegar.