

THE WAY THE COOKIE CRUMBLES



Egg Sandwiches with Goat Cheese, Scallions, and Prosciutto

4 medium (about hamburger bun-sized) sandwiches

4 ounces goat cheese, softened

4 scallions, white and green parts, minced

4 eggs

½ teaspoon salt

1 tablespoon milk

2 teaspoons olive oil

4 medium rustic rolls (like ciabatta), halved crosswise

4 ounces sliced prosciutto

1. In a medium bowl, combined the goat cheese and scallions; set aside. In a separate medium bowl, whisk the eggs, salt, and milk until a few large bubbles form.
2. Heat the oil in a 12-inch nonstick skillet over medium heat. Add the egg mixture and lower the heat to medium-low. After about a minute, gently stir the eggs. After about another minute, they should be starting to set; use a large spatula to flip sections of egg so the other side can set as well. Turn off the heat but don't move the pan. Residual heat from the pan will finish cooking the eggs without drying the out while you build the sandwiches.
3. Spread the cut sides of both halves of each roll with the goat cheese mixture. Top the bottom half with a layer of eggs, then sliced prosciutto. Top with the other half of the roll. Serve immediately.