



# BREAKFAST SLIDERS



## INGREDIENTS

- 8 small slider buns
- 4 large eggs
- 8 slices of cheese, cut to fit the buns
- 8 small pieces of cooked bacon, ham, or sausage
- 1/2 cup of chopped bell peppers, spinach, and tomatoes
- 1 tablespoon of olive oil
- A dash of salt and pepper
- A sprinkle of fresh herbs like parsley or chives

## DIRECTIONS

1. Preheat the Magic Oven Set your oven to 350°F (175°C). It's time to warm up for our breakfast sliders! 2. Cook the Magic Eggs In a non-stick skillet over medium heat, scramble the magic eggs with a dash of pepper power (salt and pepper) until they are fully cooked. Set them aside. 3. Prepare the Slider Buns Slice the mini slider buns in half and place them on a baking sheet. Lightly brush the insides with olive oil magic. 4. Add the Cheesy Slices Place a slice of cheese on the bottom half of each slider bun. This will make the buns extra cheesy and delicious.



## FUN TIPS

5. Layer the Tasty Toppings Add a spoonful of scrambled eggs, a piece of treasure bites, and a sprinkle of rainbow veggies on top of the cheese. 6. Top It Off Place the top half of the slider buns on each sandwich. 7. Bake the Sliders Place the baking sheet in the oven and bake for about 10 minutes, or until the cheese is melted and the buns are golden brown. 8. Garnish with Herb Sparkles Remove the sliders from the oven and let them cool for a few minutes. Sprinkle some fresh herb sparkles on top for extra flavor. 9. Serve and Enjoy Your Breakfast Sliders are ready! Serve them hot and enjoy your mini morning sandwiches.

**Veggie Power:** Add some chopped mushrooms or tomatoes for extra color and flavor.

**Cheese Mix-Up:** Try using different cheeses like cheddar, mozzarella, or pepper jack for a new flavor twist.

**Make It Spicy:** Add a dash of hot sauce or some sliced jalapeños to the toppings if you like a little heat in your breakfast!



## NOTES

Hooray, little chefs! You've just made a batch of delicious Breakfast Sliders. These fun and tasty mini sandwiches are perfect for any time you want a special breakfast treat. Share them with your family and friends, and enjoy the smiles they bring. Keep cooking and having fun in the kitchen. Who knows what delicious dish you'll create next? Happy cooking!



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