

Italian Chicken and Cheese Breakfast Toast

Start your day the Italian way with this hearty breakfast toast topped with juicy chicken, creamy cheese, and a perfectly cooked egg. It's a delicious blend of flavors that will keep you fueled until lunch!



Breakfast Dish

Italian

15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 slice of Italian bread
- 1 tablespoon of butter
- 1/2 cup cooked chicken, shredded
- 1/4 cup mozzarella cheese, shredded
- 1 large egg
- Salt and pepper to taste
- Fresh basil leaves for garnish (optional)

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a skillet over medium heat, melt the butter and lightly toast the slice of Italian bread on both sides until golden brown.
- 3 Place the toasted bread on a baking sheet and layer on the shredded chicken and mozzarella cheese.
- 4 Bake in the oven for about 5 minutes, or until the cheese is melted and bubbly.
- 5 While the toast is baking, cook the egg to your liking (fried, poached, or scrambled).
- 6 Once the toast is ready, top it with the cooked egg, season with salt and pepper, and garnish with fresh basil leaves if desired.
- 7 Serve immediately and enjoy your Italian breakfast delight!