

## **Egg and Mortadella Sandwich**

Party Hard ... but now deal with it. You did it again, out late till last call and, sure, it was fun. But the next day is on you, so snap out of it. This egg and mortadella sandwich is a recipe to keep in your back pocket for those mornings after the reverie has ended and the room is still spinning. The brilliant combo of pickled giardiniera and mayo, slathered on a soft kaiser roll is the beginning of your awakening. Add two cheesy, oozy over-easy eggs and fried mortadella and you've got salvation headed your way. We're not kidding.

### **Ingredients**

1/4 cup mayonnaise  
1/2 teaspoon Dijon mustard  
1/4 cup drained giardiniera, coarsely chopped  
2 bulkie/kaiser rolls (about 5 inches round), split, inside of top scooped out a little  
8 thin slices mortadella (2 1/2 ounces total)  
4 large eggs  
1/4 teaspoon kosher salt  
4 slices good-quality orange American cheese (2 ounces total)

### **Directions**

Stir together the mayonnaise, mustard and giardiniera. Lay each roll on a plate and open. Spread half of the giardiniera mayo on each top roll.

Heat a 10- to 12-inch nonstick skillet over medium-high heat for about 1½ minutes. Lay half of the mortadella slices in the pan — they will immediately begin to shrink and curl. Cook them, flipping over from time to time, until they darken and crisp in places, about 1½ minutes. Remove to the bottom half of one roll. Cook the second batch of mortadella slices and put them on the other roll bottom.

Turn the heat to medium-low. Crack the 4 eggs right into the mortadella grease — they will form one big egg pancake, but that's OK for now. Sprinkle them with the salt. Cook until nearly set, about 2½ minutes. Cut the sunny side up egg pancake into 4 triangles with the side of your spatula (one yolk per triangle, obviously). Then flip each triangle,

trying to get it back into the same slot. (The flipping is a little messy, but so were you last night. We're not going for looks here, just taste. You could fry each egg individually but that would result either in one sandwich getting cold while you cook the second, or having 2 to 4 nonstick pans, which is ridiculous ... right?) Once they're all flipped, top each egg with a slice of cheese. Turn off the heat. Let the cheese get melty with the ambient heat, about 1 minute more. Stack two cheesy eggs onto each mortadella-topped bottom roll. Then top with the lids. Eat straight away, have napkins handy. And feel your life force coming back to you. You're welcome.

**total time:** 20 minutes

**active prep:** 20 minutes

**serves:** 2 servings

**difficulty:** easy