

Blackened Breakfast Sandwich with Lemon-Basil Kick



Flavor Profile

- **Bold & Smoky:** *Big Haole's Blackened Seasoning* brings a Cajun-style spice blend — expect paprika, pepper, garlic, and a slight lemony tang for brightness.
- **Savory & Rich:** Eggs, melted cheese, and bacon or turkey sausage create a hearty, satisfying core.
- **Buttery & Toasted:** The English muffin or brioche bun adds a warm, slightly sweet, and fluffy contrast.
- **Extra Smoke (Optional):** *Kiawe Smoked Sea Salt* adds a deep, campfire-style smokiness that enhances the blackened spices.

Prep & Cook Time

- **Total Time: 15 minutes**
 - **Prep Time:** ~5 minutes
 - **Cook Time:** ~10 minutes

Difficulty Level

- **Easy**
 - Straightforward steps, no special techniques — just layering and seasoning with care.

Servings

- **Serves 1**
 - Perfect as a single, filling breakfast sandwich.
 - Easily scaled up for a crowd.

Ingredients:

- 2 eggs (fried or scrambled)
- 2 slices bacon or turkey sausage
- 1 slice cheese (cheddar or gouda)
- 1 English muffin or brioche bun
- 1/2 tsp Big Haole's Blackened Seasoning
- Optional: a pinch of Kiawe Smoked Sea Salt for extra smokiness

Directions:

1. Season eggs lightly with Blackened seasoning while cooking.
2. Toast muffin, layer bacon/sausage, egg, and cheese.
3. Sprinkle Kiawe salt if using and serve hot.