

Bagel Grand Slam:

2 bagels with poppyseeds

2 filetsteaks

175 g Mushrooms

2-4 tbsp mild mustard

2-4 EL tomato ketchup

salz, pepper

100g cheddar cheese, grated

Fresh thyme



Preparation:

Cut the bagel into halves horizontally and toast the halves. Then cut the halves in the shape of half-moons. Fry the steaks and the mushrooms in a pan for approx. 5 minutes, turn the steak once after 2-3 minutes. Spread the bagels with mustard, add the steak and the mushrooms. Then spread the ketchup on top, and finally add some salt and pepper. Put the upper part of the bagel on top. Spread the grated cheese on top and grill the bagel a few minutes until the cheese has melted. Garnish with fresh thyme and serve.

Enjoy your meal!