



RECIPE | TOMATOES

BREAKFAST BOARD



15 min

10 min
PREP.



4



easy

INGREDIENTS

Recipe created by *Tanya Anurag*

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, divided

5 slices whole wheat bread

3 croissants

2 eggs

1 kiwi, sliced

1 package garlic & herb Boursin® cheese

8 oz salted cashews

8 oz walnuts

6 oz smoked cheddar cheese, sliced

2 oz strawberry jam

1 cup blueberries

1 cup blackberries

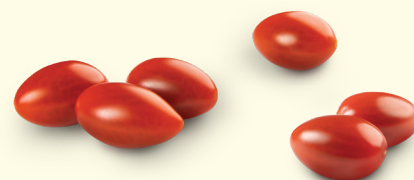
½ cup butter, sliced in triangles & divided

1 tbsp fresh parsley

1 tsp oil

Salt & pepper, to taste

Spinach leaves, for garnish



DIRECTIONS

- 1 Heat pan to medium heat & add oil. Add half of the tomatoes, salt, pepper & parsley. Cook for 1 minute & set aside in a small bowl.
- 2 In the same pan, heat 1 tablespoon of butter. Crack eggs and slowly add them to the pan. Cook for 4 minutes until edges and yolk are golden.
- 3 Place eggs on a plate and add them to the middle of a serving platter.
- 4 Add jam and remaining butter to small bowls and place them on the platter.
- 5 Add croissants, bread, and cheeses to the board followed by nuts, fruits, & remaining raw & cooked tomatoes. Garnish with spinach leaves.

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