

RECIPE | TOMATOES



EVERYTHING BAGEL CASSEROLE

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flavor



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EVERYTHING BAGEL CASSEROLE



30 min

10 min | **20 min**
PREP. | COOKING



8



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Azuca Red Cherry Tomatoes, halved
- 8** large eggs
- 4** everything bagels, chopped
- 3** green onions, sliced & divided
- 8 oz** block cream cheese, cut into cubes
- 2 ½ cups** milk
- 1 ½ cups** white cheddar, shredded
- 1 tsp** dried minced onion

- 1 tsp** olive oil
- ¼ tsp** cayenne pepper
- Salt & pepper, to taste

DIRECTIONS

- 1** Preheat oven to 350°F and grease a 9" x 13" baking pan with olive oil.
- 2** Arrange bagel pieces in the pan, then top with tomatoes, cream cheese, and cheddar.
- 3** Whisk together the eggs, milk, cayenne pepper, and 1 green onion in a large mixing bowl. Pour mixture over bagels, making sure to cover.
- 4** Sprinkle dried onion and remaining green onions on top. Bake for 20 minutes, until the eggs are cooked.