

RECIPE | TOMATOES

GOURMET JUNO BITES TOAST, FOUR WAYS



Follow us



pure-flavor.com



GOURMET JUNO BITES TOAST, FOUR WAYS

INGREDIENTS

- 1 pint Pure Flavor® Juno Bites Red Grape Tomatoes
- 4 slices multigrain bread
- 1 large egg
- 1 slice cheddar cheese
- 1 cup mixed micro greens
- ½ cup guacamole
- ½ cup sliced black olives
- ¼ cup feta cheese, crumbled
- 1 tbsp cream cheese
- 1 pear, sliced
- 2 basil leaves, chopped
- ¼ cup flavored hummus
- 1 sprig thyme
- 1 tsp red chili flakes

DIRECTIONS

Toast 1

1. Toast slice to your liking and spread over with cream cheese.
2. Layer pear slices with sliced tomatoes.
3. Sprinkle with chopped mixed micro greens.

Toast 2

1. Spread hummus over toast.
2. Cover evenly with sliced tomatoes and chopped micro greens. Sprinkle with fresh thyme.

Toast 3

1. Cook an egg over easy (or to your preference) and layer on toast atop a slice of cheddar.
2. Top with sliced tomatoes and microgreens.
3. Add a pinch of red chili flakes.

Toast 4

1. Spread guacamole over toast.
2. Sprinkle with feta cheese, olives, tomatoes and microgreens.



TOTAL TIME

12 minutes

PREP TIME

10 minutes

COOK TIME

2 minutes

SERVES

2

COOKING LEVEL

Easy