

**TOTAL TIME**

12 minutes

**PREP TIME**

10 minutes

**COOK TIME**

2 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# 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**

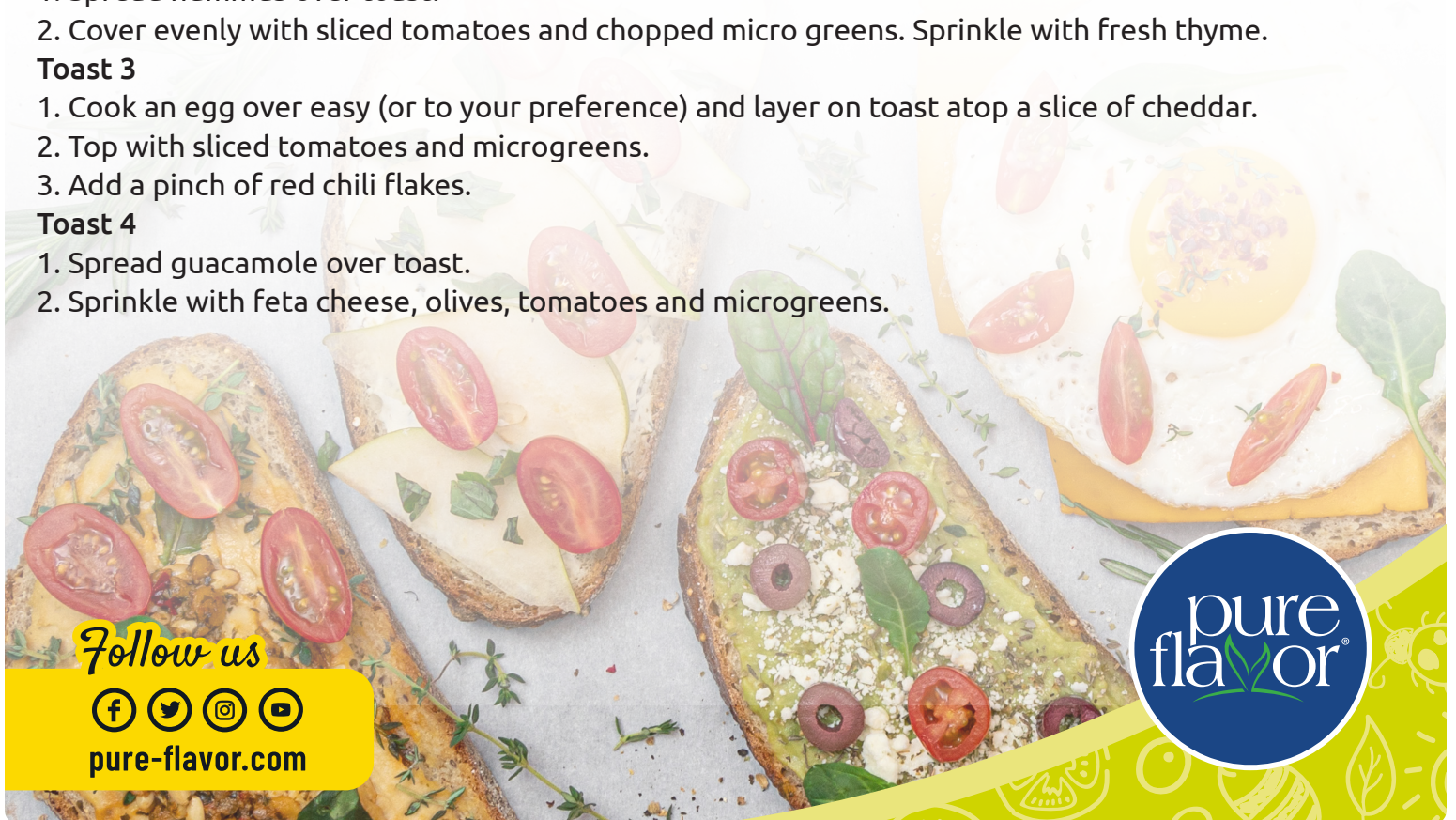
1. Spread hummus over toast.
2. Cover evenly with sliced tomatoes and chopped micro greens. Sprinkle with fresh thyme.

**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.

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