

RECIPE | TOMATOES



# KETO BREAKFAST "HASH"



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**60 min**

15 min  
PREP.

45 min  
COOKING



**4**



**easy**

## INGREDIENTS

- 12oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-The-Vine
- 1 bag** Pure Flavor® Craft House Collection® Aurora Long Sweet Peppers, cut in half lengthwise
- 12** breakfast sausages
- 6 slices** thick bacon
- 4** medium eggs
- 2** white turnips, cubed

- 1 tsp** olive oil
- ½ tsp** dried thyme
- ½ tsp** dried rosemary
- Salt and pepper to taste
- Parsley, optional for garnish

## DIRECTIONS

- 1** Preheat oven to 400°F. Grease a baking pan with non-stick spray.
- 2** Toss turnips with olive oil, dried herbs, salt, and pepper together on the pan. Spread out and bake for 15 minutes.
- 3** Remove pan from oven, stir the turnips and push into a row at side of pan. Add bacon to one side and sausages into the other side. Lay peppers on top of turnips. Bake for 20 minutes.
- 4** Remove pan from oven. Push bacon to one side to make room for eggs. Lay tomatoes on top of bacon, crack 4 eggs on the other side. Bake for 10 minutes and serve immediately!

Pro Tip: Add bacon earlier with turnips for crispy well-done bacon.