

RECTIONS

POACHED EGG BUDDHA BOWLS







20 min

20 min PREP. 0 min COOKING



2



easy

1 dry pint Pure Flavor® Tiki Tomatoes™

2 large eggs, poached

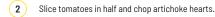
 $\boldsymbol{2}\,\boldsymbol{cups}$ brown rice, cooked according to package

1/2 cup ricotta cheese

2 tbsp olive oil

2 tbsp lemon juice 2 tbsp pickled artichoke hearts Mint leaves for garnish Salt & pepper, to taste

1) Whisk together oil, lemon juice, and salt & pepper to taste.





Transfer poached egg to each of the bowls and season with salt & pepper taste. Garnish with mint leaves and serve immediately.