



## RECIPE | TOMATOES

# POACHED EGG BUDDHA BOWLS



20 min

20 min  
PREP.

0 min  
COOKING



2



Easy

## INGREDIENTS

- 1 dry pint Pure Flavor® Tiki Tomatoes™
- 2 large eggs, poached
- 2 cups brown rice, cooked according to package
- ½ cup ricotta cheese
- 2 tbsp olive oil
- 2 tbsp lemon juice
- 2 tbsp pickled artichoke hearts
- Mint leaves for garnish
- Salt & pepper, to taste



## DIRECTIONS

- 1 Whisk together oil, lemon juice, and salt & pepper to taste.
- 2 Slice tomatoes in half and chop artichoke hearts.
- 3 Divide rice, tomatoes, ricotta, and artichokes between 2 bowls and drizzle with dressing.
- 4 Transfer poached egg to each of the bowls and season with salt & pepper taste. Garnish with mint leaves and serve immediately.

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