



RECIPE | TOMATOES

# SAVORY FRENCH TOAST



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Recipe created by *Shuchi Gupta*



**25 min**

**10 min** | **15 min**  
PREP. | COOKING



**2**



**easy**

## INGREDIENTS

**14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes,  
**4 tbsp** finely minced, and remaining diced for garnish  
**5** slices of bread  
**4 large** eggs  
**1** avocado, diced  
**2/3 cup** milk  
**4 tbsp** cilantro, finely chopped

**4 tbsp** red onion, finely minced  
**5 tsp** butter  
**2 tsp** green chili, finely minced  
Salt and pepper to taste

## DIRECTIONS

- Whisk together eggs, tomatoes, onion, green chili, pepper, salt, cilantro, and milk in a large bowl.
- Dip one slice of bread in the egg mixture and gently press down so the bread can absorb the egg mix. Flip the bread over and repeat on the other side.
- Heat 1 tsp of butter in a pan. Place 2 soaked pieces of bread on the pan. Spoon over some extra egg mixture on top. Cook on medium heat for a minute or until the bottom side starts to turn golden brown.
- Turnover and cook second side for another minute, until it becomes golden brown.
- Repeat steps 2 through 4 for remaining pieces. Top with avocado and tomatoes and serve.

**ProTip:** Jalapenos or other spicy peppers can be substituted for green chili pepper, depending on preference and spice tolerance.