



RECIPE | TOMATOES

SAVORY FRENCH TOAST



25 min

10 min
PREP.

15 min
COOKING



2



easy

INGREDIENTS

Recipe created by Shuchi Gupta

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.

