

RECIPE | TOMATOES



SHEET PAN BREAKFAST SANDWICHES



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INGREDIENTS

- 1 lb Pure Flavor® Tomatoes-on-the-Vine, sliced
- 1 Pure Flavor® Sweet Bell Pepper, sliced
- 12 eggs
- ¼ cup whole milk
- 1½ tsp salt
- 6 slices thick-cut bacon, chopped
- 2 cups spinach, loosely packed
- 12 English muffins
- sliced cheese (optional)



DIRECTIONS

- 1 Preheat oven to 400°F. Generously oil sheet pan. Whisk the eggs and milk until combined.
- 2 Chop bacon into small pieces. Fry or bake until crispy. Slice tomatoes into equal wedges and pepper into bite-sized pieces. Add the spinach, tomatoes, peppers and bacon to the pan.
- 3 Pour the egg mixture into the oiled half sheet pan (13"x 18"). Bake for 10-15 minutes, until just set.
- 4 Let cool and cut into rounds using a wide mason jar lid or round cookie cutter. Add cheese and egg rounds to English muffins.

TIP: Refrigerate (4-5 days) or freeze for up to 6 months. Reheat or enjoy as is!



30 min

15 min
PREP.

15 min
COOKING



10-12



easy