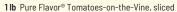


IRECTIONS

SHEET PAN BREAKFAST SANDWICHES



1 Pure Flavor® Sweet Bell Pepper, sliced

12 eggs

1/4 cup whole milk

11/2 tsp salt

6 slices thick-cut bacon, chopped

2 cups spinach, loosely packed

12 English muffins

sliced cheese (optional)





30 min

15 min PRFP.

15 min COOKING



10-12



easy

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.



Pour the egg mixture into the oiled half sheet pan (13"x 18"). Bake for 10-15 minutes, until just set.



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!