



RECIPE | TOMATOES

# SHEET PAN BREAKFAST SANDWICHES



15 min  
PREP.



10-12



easy

30 min

15 min  
COOKING

## 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!

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