



RECIPE | TOMATOES



# SMOKED SALMON BREAKFAST CASSEROLE



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Recipe created by *Heather Englund*



**30 min**

**10 min** | **20 min**  
PREP. | COOKING



**6**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Oriana® Orange Grape Tomatoes, halved
- 12** eggs
- 3** green onions, chopped
- 8 oz** smoked salmon, diced
- 6 cups** spinach, chopped
- ½ tbsp** extra virgin olive oil, divided
- ½ tsp** garlic powder
- Salt & pepper, to taste

## DIRECTIONS

- 1** Preheat oven to 350°F and grease a 9"x13" baking pan with 1 teaspoon of olive oil.
- 2** Heat a large skillet on medium-low heat. Add remaining olive oil & spinach and cook for 1 minute until wilted. Set aside to cool.
- 3** In a large mixing bowl, whisk eggs then add in spinach, smoked salmon, green onion, garlic powder. Season with salt & pepper, to taste.
- 4** Pour mixture into bottom of prepared dish and add tomatoes on top.
- 5** Bake for 20 minutes until eggs are cooked. Slice and enjoy!