



RECIPE | TOMATOES

# SMOKED SALMON BREAKFAST CASSEROLE



30 min

10 min  
PREP.

20 min  
COOKING



6



Easy

## INGREDIENTS

Recipe created by Heather Englund

**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!

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