



BREAKFAST TOMATOES



25 min

5 min
PREP.

20 min
COOKING



2



easy

INGREDIENTS

- 2 MightyVine® Beefsteak Tomatoes
- 4 eggs
- ¼ cup Parmesan, grated
- 2 tbsp parsley, chopped
- ½ tbsp olive oil
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp dried thyme
- ¼ tsp salt

DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Cut tomatoes in half and cut a sliver on the bottom skin side to make them sturdy when placed down. Carefully scoop out the inside.
- 3 Rub the inside of each hollowed tomato with oil. Place in a baking dish, with hollowed side up. Season with salt, pepper, garlic powder, and thyme.
- 4 Crack an egg into each tomato half. Top evenly with cheese.
- 5 Bake in the oven until the egg whites are set, about 20 minutes.
- 6 Transfer to a plate, garnish with parsley, and serve.

Pro tip: Make sure your eggs are small enough to fit inside each tomato half. You do not want it to overflow!

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GROWN