



## Bacon-Swiss Egg Bites & Tomato Salad

with Whipped Herb Ricotta & Crostini



ca. 20min



2 Servings

Extravagant brunches and breakfasts shouldn't be reserved for restaurants or weekends! Treat yourself at home, any day of the week, with this quick and easy breakfast that incorporates bacon-Swiss egg bites. They are made with cage-free eggs and already completely cooked, so this dish comes together in no time. And we know that time is tight, especially in the mornings. It's sure to start your day with the SUNNY SIDE UP.



## What we send

- 4 plum tomatoes
- 2 scallions
- 1 lemon
- ¼ oz fresh parsley
- ¼ oz fresh dill
- 4 oz ricotta <sup>1</sup>
- 1 mini baguette <sup>2,3</sup>
- 1 box bacon-Swiss egg bites (4 bites/box) <sup>4,1</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- microplane or grater

## Cooking tip

Use Egg Bites within 14 days.

## Allergens

Milk (1), Soy (2), Wheat (3), Egg (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 470kcal, Fat 20g, Carbs 50g, Protein 21g



### 1. Prep ingredients

Halve **tomatoes** lengthwise, then cut crosswise into thin half-moons. Trim **scallions**, then thinly slice. Finely grate **all of the lemon zest**, then separately squeeze **1 teaspoon lemon juice** into a medium bowl. Coarsely chop **parsley and dill leaves and tender stems**.



### 4. Make crostini

Cut **baguette** crosswise into ½-inch thick slices, and place in toaster or broiler until golden brown (watch closely).



### 2. Make tomato salad

Whisk **1 tablespoon oil** into **lemon juice**. Add **tomatoes, scallions, a pinch of salt**, and **a few grinds of pepper**; gently stir to combine. Set aside to marinate at room temperature until step 6.



### 5. Prepare egg bites

Heat **egg bites** according to package instructions.



### 3. Make ricotta

In a second medium bowl, stir to combine **ricotta, chopped parsley and dill**, and **lemon zest**. Use a spoon or a whisk to vigorously stir the ricotta until it is light and airy, about 1 minute. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Spread **ricotta** onto **crostini**. Serve **egg bites** with **tomato salad** and **crostini** alongside. Enjoy!