

INGREDIENTS

2 PERSON | 4 PERSON





2 Slices | 4 Slices Sourdough Bread Contains: Soy, Wheat

1 2 Tomato





4 8 Spinach and Feta Egg Bites Contains: Eggs, Milk

4 oz 8 oz Ricotta Contains: Milk

SPINACH & FETA EGG BITES BREAKFAST

with Ricotta Toasts & Tomato



CALORIES: 500 TOTAL TIME: 10 MIN

BUST OUT

- Kosher salt
 Black pepper
- Olive oil (1 tsp | 1 tsp)

NICE SLICE

Always squish tomatoes when you're trying to slice them? Try a serrated or bread knife! The blade's teeth will cut through the skin every time.

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SPINACH & FETA EGG BITES BREAKFAST

with Ricotta Toasts & Tomato

INSTRUCTIONS

- Wash and dry produce. Toast bread. Thinly slice tomato into rounds.
- Partially open **egg bites** package; microwave until heated through, 40-60 seconds.
- Spread ricotta on toasted bread. Lightly drizzle with olive oil and season with salt and pepper. Cut each piece of toast on a diagonal into three triangles each.
- Divide tomato, egg bites, and ricotta toasts between plates. Season tomato with salt and pepper and serve.