



Breakfast Bruschetta

1 (2-inch-wide) French baguette
2 tablespoons light whipped butter
1/2 teaspoon garlic powder
1 plum tomato
10 – 15 fresh basil leaves
4 eggs
1/8 teaspoon salt
1/8 teaspoon pepper

1. **Slice the baguette into ½ inch slices on your produce cutting board.** Place butter in a small microwave safe bowl. Cover and microwave until melted, about 15 seconds. Spray a large baking sheet with nonstick cooking spray and place the baguette slices on the sheet. Using a pastry brush, evenly brush each slice of bread with the melted butter and sprinkle with garlic powder. Heat oven to 350°F. Bake bread slices in the oven until warm and crispy, about 8 minutes.
2. **Hold tomato under cold running water. Rub with both palms while turning continuously. Once clean wipe dry with a paper towel. Dice the tomato on your produce cutting board.**
3. **Separate and hold the individual basil leaves under cold running water while rubbing with tip of fingers. Once clean, dry basil leaves using a clean paper towel. Chop basil leaves on your produce cutting board.**
4. **Break the eggs one at a time into a small clean bowl. Transfer each egg to a larger bowl before breaking another egg into the smaller bowl. Beat until frothy. Be sure to wash your hands after handling the raw eggs.**



5. Spray skillet with a non stick cooking spray and heat over medium high heat. Add the beaten eggs. Scramble eggs until they are beginning to solidly. Add the tomato and basil to the skillet. **Continue cooking until the eggs are firm (not runny).**
6. Evenly distribute the scrambled egg mixture over the baked bread slices. Season with salt and pepper.

Additional Food Safety Notes Related To This Recipe

- Always start and finish with a clean work area by washing cutting boards, dishes, countertops, and cooking utensils with hot soapy water.
- Older adults, people with weakened immune systems, and people with chronic illnesses need to cook eggs until both the yolks and whites are solid or until the cooking thermometer reads 160°F.
- Always store eggs in their original container on the bottom shelf of the refrigerator, away from fresh produce, ready-to-eat foods, and cooked foods (leftovers). Clean up any egg spills immediately and sanitize the area where they occurred in your refrigerator. Keep a thermometer in your refrigerator and be sure the temperature is no warmer than 40°F.
- Keep food out of the “Danger Zone”.
 - Raw eggs should not be out of the refrigerator for longer than 2 hours.
 - It is best to put any leftovers into the refrigerator with 1 hour.

Recipe Source

<http://www.foodnetwork.com/recipes/breakfast-bruschetta-recipe/index.html>