



HAM & ARUGULA BREAKFAST BAGEL

15 MINUTES

MAKES 1 SERVING

The perfect, easy breakfast bagel. Loaded with our Micro Arugula and piled high with folded egg, ham, and cheese.

P.S. - Don't skimp on the mayo!

INSTRUCTIONS

Heat a medium-sized pan over medium low heat. Add butter or oil and allow to heat slightly.

Add whisked eggs to pan and swirl until egg starts to cook. Using a spatula, gently push eggs to back of pan.

Repeat, swirling and pushing until eggs are cooked to your liking. Remove from heat and season to taste.

Layer bagel starting with mayonnaise, then ham, then egg, then Micro Arugula, then cheese, followed by the top of bagel.

Enjoy!

INGREDIENTS

1 Bagel, toasted

2 Eggs, whisked well

1 Tbsp of Butter or Oil

Salt & Pepper, to taste

1 Slice of Ham

1 Handful of GoodLeaf Micro Arugula

Mayonnaise, to taste

1 Slice of Cheddar Cheese



Vertically Farmed. Straight-up Good.™