Heirloom Breakfast Tomatoes

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Savory heirloom tomatoes stuffed with eggs, crispy bacon, and parmesan, baked to perfection. A simple yet elegant breakfast that’s bursting with flavor!

Timing

Prep time	Total time	Skill level
15 minutes	**35 minutes**	**Easy**

What You'll Need

- 2 Red Sun Farms’ Heirloom Tomatoes
- 4 tbsp Parmesan, shredded fine
- 2 Eggs
- 2 tbsp Chives, chopped fine
- 8 slices of bacon cooked and chopped up
- Salt and pepper

Directions

1. Cut the tops off the Heirloom Tomatoes and remove seeds and pulp.
2. Spray the Heirloom Tomatoes with olive oil and season with salt and pepper.
3. Place half the bacon on the bottom of the tomatoes and reserve the other half for later.
4. Break the eggs and place them into small glass dishes.
5. Carefully pour the egg into the tomato halves and place the remainder of the bacon around the yolk.
6. Top with parmesan and bake for 20-25 minutes at 400°F (or until fully cooked)
7. Remove from oven and garnish with chives