

# Farmer's Market Breakfast

Servings: 4

RECIPE BOX

## INGREDIENTS

1 POUND THIN ASPARAGUS,  
WOODY ENDS REMOVED  
1/2 CUP CHERRY OR GRAPE  
TOMATOES, HALVED  
1-1/2 TBSP OLIVE OIL  
1 TBSP BALSAMIC VINEGAR  
8 LARGE EGGS  
2 TBSP COARSELY SHAVED  
PARMESAN  
1 TBSP CHIVES, CHOPPED  
4 SLICES WHOLE GRAIN BREAD



## DIRECTIONS

**STEP 1:** Preheat oven to 425 F

**STEP 2:** Toss asparagus and tomatoes with oil in a shallow baking dish.

**STEP 3:** Spread veggies to make a single layer. Roast about 12 minutes, until asparagus is tender and tomatoes have wilted.

**STEP 4:** Drizzle with vinegar.

**STEP 5:** Crack eggs over asparagus mixture, return to oven & roast until eggs are set, about 7 minutes.

**STEP 6:** Top with cheese, sprinkle with chives and serve with toasted bread.

**GF** Serve without bread or opt for gluten free bread.

**V** This recipe is vegetarian as written.

Nutrition per Serving: Calories 381, Total Fat 18g, Carbs 33g, Protein 25.8g, Fiber 6.7g, Sugars 8.6g.

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