



BREAKFAST BRUSCHETTA

Amp up the morning menu with this delicious Breakfast Bruschetta, made with smoked salmon, grilled asparagus and a poached egg on top of our toasted Rustic Oval flatbread.

Yield: 4



INGREDIENTS

1 Each **RICH'S** 12" X 5" PARBAKED RUSTIC OVAL
FLATBREAD (#13162)

4 Each Eggs

14 oz Smoked Salmon, Sliced

1 Each Lemon, zested

2 tbsp. Dill, fresh chopped

1 Each Lemon wedges

Black Pepper

Salt

8 Each Asparagus stalks

DIRECTIONS

- 1 Boil salted water with a splash of white vinegar in medium sized pot
- 2 Grill asparagus until cooked and hold hot
- 3 Cut and toast the flatbread, set aside
- 4 Top each flatbread with smoked salmon and grilled asparagus
- 5 Once the water boils, turn the heat to low and twirl the water. Crack the eggs one by one, in the middle of the whirl. Cook for two to three minutes. When the egg is done, remove from water with slotted spoon and immediately place on top of flatbread
- 6 Finish with lemon zest, dill and cracked pepper