

# CLASSIC BREAKFAST SANDWICH KIT

## • Grab these items:

Pita  
Soft-Boiled Eggs  
Cheddar  
Tomatoes  
Salt & Pepper (not included)

**D E W**

Recommended equipment:

Small/Medium Pot  
Sheet Tray  
Slotted Spoon

Tomato Corer: also known as a tomato shark 

1. Preheat oven to 350 degrees. Place pita on a baking sheet and place it in the oven. Toast for 3 minutes, or until warm and puffy, but not brown or crispy.

Staff Tip: If you've got a gas stove: heat/char your pita on the stove! This is really how pita was meant to be eaten. Just turn the flame on low-medium, place your pita on top, and have tongs at the ready. Do not turn your back or walk away.

Turn the pita a few times until it's puffy and soft, with slight black char marks. Adult supervision required for this one as it involves FLAMES.

2. Fill a small/medium pot with water and heat the water until it is just simmering (small bubbles are starting to form).
3. Place soft-boiled eggs in water, turn off heat, and leave the eggs in the water to warm for about 2 minutes.
4. Using a slotted spoon, remove the eggs from the pot.
5. Lightly tap them against a flat surface to crack them. Peel them and set them aside. If you are having trouble peeling the eggs, run them under a slow stream of water from the faucet. The water will help loosen the shell.
6. If your tomato is a big field tomato (usually August-September at Clover), remove the core, then slice it into super thin slices using a serrated knife. If it's a small cocktail tomato, you don't need to core it.
7. Remove pita from the oven, and with the serrated knife, slice it partially open like a clam shell, twisting your knife at the bottom so as not to cut it into two pieces.
8. Cradle the pita in one hand. Add a slice of cheddar, tomato slices and the egg. Close the pita. Add a shake of salt and pepper on top, and enjoy immediately.

## Storage Instructions:

Pop everything (except the tomatoes) in the fridge until you're ready to cook.

Pita should be frozen if you're not planning on eating it in the next few days; if you are planning on eating it soon, it can be refrigerated. We don't recommend leaving it out at room temperature, especially in the summer, since it is preservative-free.

## Ok it's perfect as is. But...

- You could tear a few fresh herb leaves from your garden or windowsill garden and add it to the sandwich. Basil would be nice in the summer.
- Hot sauce! Hot sauce is so good on this sandwich! We sell a few of our favorites (Kitchen Garden, Craic Sauce), or check out [crafthotsauce.com](http://crafthotsauce.com) for a survey of all the best hot sauces in the nation!