

MIDDLE EASTERN INSPIRED BREAKFAST BAGEL

- 8 Highliner Upper Crust™ Everything Bagel Pollock
- 8 halves Bagels toasted
- 2 Hard boiled eggs, peeled and quartered
- 2 Avocados, peeled and sliced
- 1/4 cup Chives, minced (optional)
- 2 Tbsp Olive oil
- 2 medium size Spanish onions, thinly sliced
- 1 Green pepper, diced
- 1 Red pepper, diced
- 1 Jalapeno, diced
- 2 Tbsp Garlic, minced
- 1/4 cup Tomato paste
- 28 oz Whole tomatoes peeled and diced
- 1 Bay leaf
- 2 Tbsp Sugar
- 2 Tbsp Sea salt
- 1 Tbsp Smoked paprika
- 1 Tbsp Ground cumin
- 2 tsp Ground coriander seeds
- 1 tsp Sumac
- 1 tsp Ground caraway
- 1/4 cup Fresh parsley, chopped
- 1/4 cup Fresh cilantro, chopped

1. Cook Uppercrust™ Everything Bagel Pollock according to box directions
2. Add olive oil to a medium sized pot and heat to medium high. Add onions, peppers and sauté for about 5 minutes until softened.
3. Add minced garlic followed by all the dry spices and bay leaf. Cook for a few minutes.
4. Add tomato paste and mix well before adding the can of peeled tomatoes. Turn down to medium low and simmer for 20 minutes until desired thickness has been reached.
5. Finish with fresh parley and cilantro. Garnish with fresh chives (optional)

ADDITIONAL INFORMATION

Ingredients	1 Bay leaf , 1 Green pepper, diced , 1 Jalapeno, diced , 1 Red pepper, diced , 1 Tbsp Ground cumin , 1 Tbsp Smoked paprika , 1 tsp Ground caraway , 1 tsp Sumac , 1/4 cup Chives, minced (optional) , 1/4 cup Fresh cilantro, chopped , 1/4 cup Fresh parsley, chopped , 1/4 cup Tomato paste , 2 Avocados, peeled and sliced , 2 Hard boiled eggs, peeled and quartered , 2 medium size Spanish onions, thinly sliced , 2 Tbsp Garlic, minced , 2 Tbsp Olive oil , 2 Tbsp Sea salt , 2 Tbsp Sugar , 2 tsp Ground coriander seeds , 28 oz Whole tomatoes peeled and diced , 8 halves Bagels toasted , 8 Highliner Upper Crust™ Everything Bagel Pollock
Course	Breakfast , Brunch
Cuisine	Middle Eastern
Category	Sandwiches , Seafood
Serving Size	8