



Savory Pizza-Stuffed French Toast

With family-friendly appeal, this simple French toast with Italian flavors is perfect for a quick lunch or dinner.

Prep Time: 15 minutes
Cook Time: 15 minutes
Total Time: 30 minutes
Serves: 4

Ingredients:

8 slices day-old Italian bread
1/2 cup pizza sauce
1 1/3 cups shredded mozzarella cheese
1 oz pepperoni slices
3 NestFresh Eggs
1/2 cup milk
1/4 cup grated Parmesan cheese
1/2 tsp dried oregano
Pinch each salt and pepper
2 tbsp olive oil
Marinara sauce, for dipping

Instructions:

1. Place slices of bread on work surface. Spread pizza sauce over half of the bread. Top with mozzarella and pepperoni. Cap with remaining bread.
2. In shallow baking dish, whisk together eggs, milk, Parmesan, oregano, salt and pepper. Heat oil in large skillet set over medium heat.
3. Dip each sandwich into egg mixture, coating completely; cook in batches, turning once, for 7 to 8 minutes or until golden brown and cheese is melted. Serve with marinara sauce for dipping.

Tips:

- Substitute other pizza toppings, such as leftover sausage, sautéed mushrooms or roasted red peppers for pepperoni if desired.
- Substitute basil pesto for pizza sauce if desired.



Harvest Quinoa Bowls with Poached Eggs

With butternut squash and kale, this healthy eggs-for-dinner hash is also gluten-free.

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Serves: 4

Ingredients:

2 tbsp canola oil
2 cups diced butternut squash
2 shallots, chopped
1 tbsp finely chopped fresh thyme
2 cloves garlic, minced
1 tsp salt, divided
1/2 tsp pepper, divided
2 cups shredded kale leaves (stems removed)
1/2 cup reduced-sodium vegetable broth
2 cups cooked quinoa
2 tbsp finely chopped fresh parsley
2 tbsp finely chopped fresh basil
1 tsp lemon juice
2 tbsp white vinegar
4 cold NestFresh Eggs
1/3 cup finely crumbled goat cheese
1/4 cup toasted pumpkin seeds

Instructions:

1. Heat oil in large skillet set over medium-high heat; cook squash, shallots, thyme, garlic, 3/4 tsp salt and 1/4 tsp pepper, stirring occasionally, for 5 to 8 minutes or until squash starts to soften.
2. Stir in kale; cook for about 1 minute or until starting to wilt. Stir in broth; bring to boil. Stir in quinoa; cover and cook for about 5 minutes or until squash is tender and quinoa is heated through. Stir in parsley, basil and lemon juice.
3. Meanwhile, add vinegar to shallow saucepan of simmering water. Crack one egg into small bowl. Slip eggs, one at a time, into water; cook for about 3 minutes for soft-poached eggs or until desired doneness. Remove with slotted spoon onto paper towel-lined plate.
4. Divide squash mixture among 4 bowls. Top each with poached egg; season with remaining salt and pepper. Sprinkle goat cheese and pumpkin seeds over top.

Tips: Substitute crumbled feta cheese for goat cheese if desired. Alternatively, top with fried eggs instead of poached eggs.



Pumpkin Pecan Pie Bars

With a buttery shortbread crust, these bars have the rich filling of pumpkin pie and the nutty crunch of pecan pie all in one.

Prep Time: 20 minutes

Cook Time: 45 minutes

Total Time: 65 minutes (+ 2 hours 10 minutes chilling time)

Makes: 16

Ingredients:

Shortbread Crust:

2 1/4 cups all-purpose flour

1/4 tsp salt

1 cup unsalted butter, at room temperature

1/2 cup granulated sugar

Filling:

1 can (15 oz) pumpkin purée

1 cup 35% heavy cream

3/4 cup packed brown sugar

2 NestFresh Eggs

1 NestFresh Egg yolk

1/3 cup all-purpose flour, sifted

1/4 cup maple syrup

2 1/2 tsp pumpkin pie spice

1 tsp vanilla extract

1/4 tsp salt

1/2 cup chopped toasted pecans

Instructions:

1. Shortbread Crust: Preheat oven to 350°F. Line 13- x 9-inch baking pan with enough parchment paper to overhang edges; set aside.
2. Mix flour with salt; set aside. Using electric mixer, beat butter with sugar until light and fluffy; stir in flour mixture in 2 additions. Press into bottom of prepared pan; prick all over with fork. Freeze for 10 minutes.
3. Bake for 12 to 15 minutes or until very pale golden around edges and just set. Let cool slightly.
4. Filling: Meanwhile, whisk together pumpkin purée, cream, brown sugar, eggs, egg yolk, flour, maple syrup, pumpkin pie spice, vanilla and salt until well blended. Pour over crust in baking pan.
5. Bake for 20 minutes. Sprinkle with pecans; bake for 10 to 15 minutes or until filling is set around edges but center still jiggles slightly. Transfer to rack; let cool completely. Refrigerate for about 2 hours or until chilled and set. Using parchment paper handles, transfer to cutting board. Cut into 16 bars.

Tips: Serve each bar with a dollop of whipped cream if desired. For an adult version, add 2 tbsp bourbon or whiskey to filling.



Gingerbread Loaf

The warm spices of gingerbread fill the air with holiday good cheer as this old-fashioned loaf bakes. Drizzled with a simple icing and studded with toffee pieces, it's the perfect sweet treat for sharing with family and friends.

Prep Time: 20 minutes
Cook Time: 45 minutes
Total Time: 65 minutes
Serves: 12

Ingredients:

2 cups all-purpose flour
1 1/2 tsp ground ginger
1 tsp baking soda
1/2 tsp each salt and ground cinnamon
1/4 tsp each baking powder, ground nutmeg and cloves
1/2 cup unsalted butter, at room temperature
1/2 cup packed brown sugar
3 NestFresh Eggs
2 tsp vanilla extract, divided
1/2 cup molasses
1/2 cup buttermilk
1/3 cup toffee pieces
1 cup icing sugar
5 tsp 2% milk
1/4 cup toasted sliced almonds

Instructions:

1. Preheat oven to 350°F. Grease and line 9- x 5-inch loaf pan with parchment paper. Whisk together flour, ginger, baking soda, salt, cinnamon, baking powder, nutmeg and cloves; set aside.
2. Using electric mixer, beat butter with brown sugar until fluffy. Beat in eggs, one at a time and scraping down sides of bowl as necessary, until combined.
3. Beat in half of the vanilla; beat in molasses. Gradually add flour mixture alternately with buttermilk, starting and ending with flour mixture, mixing just until combined. Fold in toffee pieces.
4. Scrape batter into prepared pan; smooth top. Bake for 45 to 50 minutes or until tester inserted into center comes out clean. Transfer pan to rack; let cool completely.
5. Remove loaf from pan. Whisk together icing sugar, milk and remaining vanilla; drizzle over loaf. Sprinkle with almonds. Let stand until icing sets. Wrap and store at room temperature for up to 2 days or wrap in heavy-duty foil and freeze for up to 2 weeks.

Tips: Substitute chopped crystallized ginger or raisins for toffee pieces if desired. Substitute chopped pecans or walnuts for almonds if desired.



Classic Croque Madame

Topped with a creamy Béchamel sauce and a fried egg, this French ham and cheese sandwich is simple decadence at its best.

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Serves: 4

Ingredients:

Béchamel Sauce:

- 2 tbsp butter
- 1 shallot, minced
- 2 tbsp all-purpose flour
- 1 cup homogenized milk
- Pinch each salt, pepper and ground nutmeg
- 2 tbsp grated Parmesan cheese

Sandwich:

- 4 tsp Dijon mustard
- 8 slices egg bread, about 1/2-inch thick
- 8 slices Black Forest ham
- 8 slices Gruyère cheese, divided
- 1/4 cup butter, divided
- 4 NestFresh Eggs
- Pinch each salt and pepper
- 1 tbsp finely chopped fresh parsley

Instructions:

1. Béchamel Sauce: Melt butter over medium heat; cook shallot for about 2 minutes or until softened. Sprinkle flour over top. Cook for 1 to 2 minutes or until smooth. Slowly whisk in milk, salt, pepper and nutmeg. Bring to boil, whisking constantly. Reduce heat and simmer for 6 to 8 minutes or until mixture thickens. Remove from heat and stir in Parmesan cheese; set aside.
2. Sandwich: Spread mustard over 4 slices of bread; top each slice with 2 slices ham and 1 slice Gruyère cheese. Cap with remaining bread. Spread half of the butter over outside of sandwiches.
3. Heat large skillet over medium heat; cook sandwiches, in batches, for 2 to 3 minutes per side or until golden brown.
4. Transfer sandwiches to foil-lined baking sheet. Top each with Béchamel Sauce and remaining Gruyère cheese slices. Broil for 1 to 2 minutes or until golden brown.
5. Meanwhile, melt remaining butter in nonstick skillet set over medium heat; crack eggs into skillet. Sprinkle with salt and pepper. Cover and cook for 2 to 3 minutes or until egg whites are just set for sunny-side up or cook until desired doneness. Top each sandwich with fried egg; sprinkle with parsley.

Tip: If you are feeling very French, substitute tarragon for parsley.



Smoky Sloppy Joes with Fried Eggs

Quick, easy and always a favorite with kids, this hearty sandwich is seasoned with smoked paprika, then topped with cheese and a fried egg.

Prep Time: 30 minutes
Cook Time: 20 minutes
Total Time: 50 minutes
Serves: 4

Ingredients:

2 tbsp canola oil
1 lb lean ground beef
1/2 tsp each salt and pepper, divided
1 onion, finely chopped
1 red pepper, finely chopped
2 cloves garlic, minced
1 tsp smoked paprika
1 tsp chili powder
3/4 cup tomato sauce
1/4 cup smoky barbecue sauce
1/4 cup ketchup
1 tbsp Worcestershire sauce
3 tbsp butter, divided
4 NestFresh eggs
4 buns, split and toasted
4 slices Cheddar cheese

Instructions:

1. Heat oil in large skillet set over medium-high heat; cook beef and 1/4 tsp each salt and pepper for 5 to 8 minutes or until browned. Add onion, red pepper, garlic, smoked paprika and chili powder; cook for 2 to 3 minutes or until vegetables start to soften.
2. Stir in tomato sauce, barbecue sauce, ketchup, 1/4 cup water and Worcestershire sauce; bring to boil. Reduce heat to medium-low; simmer for 10 to 12 minutes or until thickened and flavorful.
3. Meanwhile, melt 2 tbsp butter in nonstick skillet set over medium heat; crack eggs into skillet. Season with remaining salt and pepper. Cover and cook for 2 to 3 minutes or until egg whites are just set for sunny-side up or cook until desired doneness.
4. Spread tops of buns with remaining butter. Serve sloppy Joe mixture in buns with cheese and fried eggs.

Tips: Substitute Monterey Jack for Cheddar cheese if desired. Also delicious with ground turkey, chicken or pork instead of beef.