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Eggy Bread Hearts with Grilled Tomatoes



Ingredients

(Makes 1 portion)

You will need:

2 small slices of bread

2 eggs

A splash of milk

Salt and pepper

1 tablespoon of oil

2 tomatoes

Preparation

- 1 1. Slice the tomatoes in half and cook them under the grill for about 10 minutes.
- 2 2. Whisk the eggs and milk together in a shallow bowl and season. Heat the oil in a frying pan, place a slice of bread in the egg mixture, turning to make sure that it is completely coated, then quickly lift it into the hot pan. Cook for just a minute or two, until it is golden brown, then turn and cook the other side. Repeat with the second slice.
- 3 3. Cut the eggy bread into hearts with a cutter, or any other shape you like, and serve straight away accompanied by the grilled tomatoes.

Cooks Note
