



Sun-Dried Tomato and Feta Stuffed French Toast

Description

Ingredients

8 slices of thick-cut bread

4 oz cream cheese, softened

1/2 cup sun-dried tomatoes, chopped

1/4 cup crumbled feta cheese

4 large eggs

1 teaspoon vanilla extract

1/2 teaspoon dried oregano

Butter for cooking

Maple syrup for serving

Fresh basil leaves for garnish

Execution

1

Prepare the Filling: In a bowl, mix softened cream cheese, chopped sun-dried tomatoes, and crumbled feta. Set aside.

2

Make the French Toast Batter: In a shallow dish, whisk together eggs, milk, vanilla extract, and dried oregano.

3

Assemble the Stuffed French Toast: Spread the cream cheese mixture onto 4 slices of bread. Top with the remaining slices to make sandwiches.

4

Dip and Cook: Dip each sandwich into the egg mixture, ensuring both sides are coated. In a skillet over medium heat, melt butter. Cook the stuffed French toast until golden brown on both sides.

5

Serve: Cut each sandwich in half diagonally and arrange on plates. Drizzle with maple syrup and garnish with fresh basil leaves.

Additional tips

- For a shortcut, you can use store-bought hollandaise sauce, but preparing it from scratch adds an authentic touch.
- Experiment with different types of smoked salmon for varied flavors, such as dill-infused or peppered varieties.
- Ensure your eggs are as fresh as possible for the best poaching results.
- If you prefer a non-traditional twist, consider adding a sprinkle of capers or a dash of hot sauce for extra zing.
- Serve with a side of mixed greens or a light fruit salad to balance the richness of the dish.

Date

2024/09/16

Meta Fields

Total Time : 40 min

Servings : 4

Prep Time : 25 min

Difficulty : Intermediate

Cooking Time : 15 min

Recipe Desc : Indulge in a delightful brunch experience with Sun-Dried Tomato and Feta Stuffed French Toast. Creamy, tangy filling encased in golden, crispy bread creates a perfect harmony of flavors, making this dish a savory twist on the classic sweet French toast.