

Bodacious Bagel!

Sep 17, 2021

Good morrow my fellow lassies and gents! Fancy a Bodacious Bitchin' Bagel with candy-red apples and fig jam? Must say, we're chuffed to the bits with our proper new flavor, Caramelized Onion! Looks quite good, eh!? Cheerio & Have a Bitchin' Weekend! Find our new FANCY flavors Caramelized Onion and Eggplant & Olive exclusively at Sprouts

Serves: 1 **Prep Time:** 10 mins **Cook Time:** 5 mins

Ingredients

2 tbsp	Olive Oil
1 handful	Arugula
1	Eggs, Sunnyside up
1	Everything bagel, toasted
2 slices	Gruyere Cheese
1/2	Red Apple, sliced
1 tbsp	Fig Jam
2 tbsp	Caramelized Onion Bitchin' Sauce

Method

1. Preheat the oven to the high broil setting.
2. Slice the bagels in half and place them on a baking sheet. Toast on the top shelf of the oven under the broiler until golden-brown, about 1 minute. Remove bagels from the oven and add a slice of gruyere on all four slices of bagel. Place back in the hot oven until melted, about 1 to 2 minutes.
3. Smear 2 tablespoons of Bitchin' Sauce over each cheesy bagel slice.
4. Top the bagel bottoms with arugula, sliced apple, fig jam, pear, and the sunny side-up egg. Place the bagel tops on top, slice in half, and serve.