



# Mediterranean Toast

Savory breakfast toast, bursting with Mediterranean flavor, is healthy and nutrition-packed. Perfect way to start the day!

## Ingredients

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1 slice thick sliced seeded grain bread

3 tbsp hummus

1/4 cup cherry tomato (diced)

1/2 persian cucumber (diced)

3 olives (sliced)

1tbsp feta cheese

Drizzle of extra virgin olive oil

Salt and pepper to taste

## Directions

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1. Toast Seeded Grain Bread until golden brown
2. Spread hummus, and lay tomato, cucumber, olive
3. Crumble feta cheese on top
4. Drizzle with extra virgin olive oil. Season with salt and pepper to taste

## Seeded Grain Bread

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Andersen Bakery's Seeded Grain Bread is healthier alternative to our Premium White Bread with mix of regular and whole wheat flour with added fiber from sesame seed, sunflower seed, flax seed and oats.

We suggest you to consume the bread within 3-5 days in since no preservatives or additives are added



# Berry and Cream Cheese Toast

This tasty toast with creamy cream cheese, tangy raspberry spread and crusty yet pillowy fragrant bread

## Ingredients

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1 slice thick sliced seeded grain bread

3 tbsp whipped cream cheese

2 tbsp raspberry spread

## Directions

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1. Toast seeded grain bread
2. Spread cream cheese and raspberry spread interchangeably
3. Enjoy

## Seeded Grain Bread

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