Savory French Toast with Warm Tomatoes and Chives

4 savory toast slices; 2 breakfast servings · Active 30 min · Total 40 min

Skills: Confident beginner

Ingredients

- 2 medium tomatoes, roughly chopped (250 g)
- 2 teaspoons olive oil (10 ml), divided
- 1 teaspoon red-wine vinegar (5 ml)
- 1/4 teaspoon fine salt (1.5 g), divided
- 1/4 teaspoon black pepper (0.5 g)
- 2 large eggs
- 1/3 cup milk (80 ml)
- 1 teaspoon Dijon mustard (5 g)
- 4 sturdy bread slices, about 1/2 inch (1 cm) thick (160 g total)
- 2 teaspoons unsalted butter (10 g), divided
- 2 tablespoons chopped chives (8 g)

Set out

10-inch (25 cm) nonstick skillet, Shallow egg dish, Clean bowl and loose cover, Spatula, Instant-read thermometer

Allergens

Egg, Milk, Wheat, Mustard. Check labels and substitutions.

Make it

1. Heat 1 teaspoon of the oil in the skillet over medium heat. Add tomatoes and half the salt. Cook for 4–5 minutes until softened with some juices. Stir in vinegar, transfer to a clean bowl and cover loosely for the short toast-cooking stage.

2. Whisk eggs, milk, mustard, remaining salt and pepper in the shallow dish. Dip two bread slices briefly on both faces, allowing excess egg mixture to drip back into the dish.

3. Heat half the butter and half the remaining oil in the skillet over medium-low heat. Cook the two soaked slices for 3–4 minutes per side until golden, with set centers reaching at least 160°F/71°C. Lower heat if the outside browns before the center sets.

4. Repeat with the remaining two bread slices, egg mixture, butter and oil. Discard unused raw egg mixture. Serve two slices per person with warm tomatoes and chopped chives, adding topping only at the meal.

Make room before dipping the bread

Egg mixture is a raw-ingredient station. Keep it separate from the clean plates and topping bowl, then wash the dish and utensils thoroughly after cooking.

A useful detail

Use a thermometer inserted horizontally into the center of a thick slice to check the egg-soaked middle. Brown color alone does not establish that it is cooked through.

Keep it well

Best eaten freshly cooked. Refrigerate cooked toast and tomato topping separately within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use within 2 days and reheat to 165°F/74°C. Do not save uncooked egg mixture that has contacted the bread for a later meal.