



140 Years of Yum

Celebrating 140 years
of Thomas' with 140
oh-so-tasty recipes





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with 140 oh-so-tasty recipes



For you.

The first shout out has to go to Samuel Thomas—the English Muffin maker who got this whole thing baking all those decades ago.

It’s in his memory that we dedicate this book to the Nook-lovers, the meal makers, the breakfast fanatics, the hungry ones, the snacky ones, the adventurous ones, and the ones who have eaten the same breakfast every day for the last 3 years. There’s a little something in here for all of you!

A special thanks to Laura Vitale, Giadzy, Emily Schuman, Bethany Ciatola, Dzung Duong, Ilana Wiles, Erica Domesek, Amber Mamian, Laura Fuentes, Nick Evans, Kris Longwell, and Wesley Loon for contributing your love of all things yum to help make this book happen.

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Prologue

Well, we made it. 140 years! We truly couldn't have done it without you. And your grandparents.

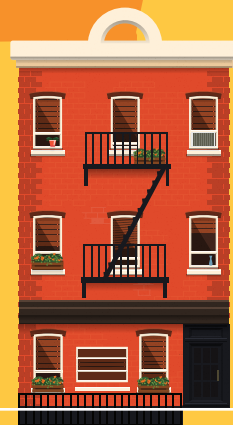
We feel mighty privileged to be part of a celebration that spans decades and generations, from dining tables and picnic baskets, to memories of the big moments, the little moments, and everything in between.

Thanks for breakfast-and-beyonding with us all these years. It's been delicious. We hope you enjoy making (and, more importantly, eating) these recipes as much as we did.

P.S. When you make the recipes with English Muffins, don't forget to split them with hands or a fork (no knives!) for optimal Nooks & Crannies® texture. You'll thank us later.

140 years (in a nutshell)

1880



Samuel B. Thomas opens his first bakery in New York City. It becomes the birthplace of the Original Nooks & Crannies English Muffins.

1940



The business branches out from the Big Apple and makes its way to Philly and parts of New England.

1950-
1990



We're now a bona fide household name, with new products in grocery stores all around America.



1991



After more than a century of success, Thomas'® Bagels launch and our hole-iest product takes to the shelves.



And then we shrunk them with Thomas'® Mini Bagels.

2010



Then we made them even thinner and even crunchier with Thomas'® Bagel Thins bagels.

2020

We release Thomas'® Pick Me Ups squares and Thomas'® Mini Croissants to help us celebrate 140 years of Thomas'®! Oh, and this cookbook, of course.



2015

We prove we still have tasty tricks up our sleeve with the release of Thomas'® Swirl Bread.



@harleysfood_art



Breakfast

Ahhh breakfast. Our tour de force. Our comfort zone. Where we first met you and continue to meet you every day. After not eating all night, this meal's the one you want to get right. That's where this chapter comes in.



Pizza-for-Breakfast English Muffins

#1 of 140

SERVINGS : 2 TIME : 20 minutes INGREDIENTS : 9

Pizza? For breakfast? Groundbreaking! Serving these tasty morsels up will guarantee you a no-complaints-from-the-kids morning and, aside from pizza, isn't that all we ever really want?

INGREDIENTS

- 2 Thomas'® Original English Muffins
- 2 eggs
- 2 tbsp heavy cream
- salt
- 2 tbsp butter
- ½ cup marinara
- ½ cup shredded mozzarella
- ¼ cup cooked breakfast sausage, crumbled
- ¼ cup diced green peppers

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork and place on a baking sheet. Toast for 5 minutes.
- 3 Bring a skillet to medium-low heat and add 2 tbsp butter.
- 4 In a bowl, whisk eggs with heavy cream and a pinch of salt. Pour in skillet and bring to low heat.
- 5 Using a spatula, stir gently and fold edges over until curds form, about 2–3 minutes.
- 6 Divide marinara and spread over English Muffins evenly, then sprinkle with cheese. Add scrambled eggs to each and top with crumbled breakfast sausage and green peppers.



Denver Omelette Breakfast Bagel

#2 of 140

SERVINGS : 2 TIME : 15 minutes INGREDIENTS : 10

A yummy Colorado-inspired breakfast recipe to please the whole family. Ready in just a few minutes, gone even quicker!

INGREDIENTS

- 2 Thomas'® Everything Bagels
- 4 eggs
- 2 tbsp heavy cream
- 2 tbsp butter
- ¼ cup ham, diced
- ¼ cup green peppers, diced
- ¼ cup onion, diced
- 2 slices American cheese
- salt & pepper

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 Bring a large skillet to medium heat and add butter.
- 3 In a bowl, crack eggs and whisk with heavy cream, salt & pepper.
- 4 Pour into skillet making sure egg mixture covers entire pan. Tilt pan to make sure mixture is evenly spread to cook.
- 5 Cook for 2–3 minutes, gently lifting the sides with a spatula.
- 6 Add ham, green peppers, and onion to omelette, making sure to spread evenly over egg mixture.
- 7 Gently lift one side and fold in half, cook for 2 minutes, flip and cook for 3 minutes.
- 8 Remove omelette from heat and cut in half.
- 9 Add each omelette to Bagels, top with American cheese slice and add Bagel tops.



Sheet Pan Breakfast Hash

#3 of 140

SERVINGS : 4

TIME : 45 minutes

INGREDIENTS : 12

“Sheet pan meals are power moves. Put all of your ingredients together and let the oven do the work!” Ashley S (@ms.sterbaskitchen) is doing breakfast right with this tasty creation, served alongside Thomas’® English Muffins.

INGREDIENTS

- 4 Thomas’® Original English Muffins
 - 1 lb Brussels sprouts, halved or quartered depending on size
 - 1 tbsp avocado oil or olive oil
 - ½ large onion, diced (or 1 small onion)
 - 3 cloves garlic, minced
 - 8 slices nitrate-free bacon, cut into pieces
- 6 eggs
 - 1 bag hash browns
 - everything seasoning
 - crushed red pepper (optional)
 - salt & pepper

DIRECTIONS

- 1

Preheat oven to 425°F.
- 2

Arrange Brussels sprouts and hash browns on a sheet pan in a single layer, drizzle with the olive oil, and sprinkle with salt & pepper.
- 3

Sprinkle onions over the top, then arrange bacon pieces evenly over veggies.
- 4

Roast in the oven for 15 mins, then sprinkle with garlic and gently stir.
- 5

Roast another 10 mins or until bacon is crisp and veggies soft, then remove from oven.
- 6

Make small spaces in the hash for each egg. Crack one at a time gently into the space, careful not to “break” the yolk. (Although if it breaks, it’s still fine!)
- 7

Sprinkle everything seasoning and crushed red pepper over eggs, bacon, and veggies as desired.
- 8

Return sheet pan to oven and bake another 5–10 mins or until eggs are cooked to preference.
- 9

Remove from oven and serve immediately with lightly toasted and buttered English Muffins. Enjoy!





Breakfast Muffins with Mango Salsa

#4 of 140

BREAKFAST

SERVINGS : 4 **TIME :** 35 minutes **INGREDIENTS :** 16

"From Bagels to English Muffins, you can never go wrong with Thomas'®. They'll always be a pantry staple for my family!" You keep making the tasty stuff, Sarah C (@sarahsdayoff), and we'll keep making the Thomas'® English Muffins and Bagels to put it all on!

MEAL INGREDIENTS

- 4 Thomas'® Original English Muffins
- 4 slices American cheese
- 8 eggs
- ½ cup unsweetened almond milk
- 1 red bell pepper, finely diced
- 2 large handfuls kale, chopped
- ½ yellow onion, finely diced
- 1-2 cloves garlic, minced
- 1 tbsp olive oil
- salt & pepper

SALSA INGREDIENTS

- 2 mangoes, finely diced
- ⅓ cup red onion, finely diced
- 1 jalapeño, seeds and ribs removed, finely diced
- 1 red bell pepper, finely diced
- 1 clove garlic, minced
- ½ cup fresh cilantro, finely chopped
- 3 tbsp lime juice
- ¼ tsp salt
- ¼ tsp pepper

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a medium sized skillet, sauté the peppers, kale, onion, and garlic until soft.
- 3 In a small bowl, crack the eggs and whisk. Add the milk and mix a little more.
- 4 Add the skillet mixture to the egg mixture and pour into well-greased muffin tin.
- 5 Bake in oven for about 20 minutes or until cooked completely through.
- 6 While that's baking, combine all your salsa ingredients in a bowl.
- 7 Split your English Muffins with hands or a fork and lightly toast. Place ¼ of the baked egg dish on four English Muffin halves. Top with cheese, salsa, and other half of English Muffin. Enjoy!

Goat Cheese with Figs and Honey Bagel by Emily Schuman

SERVINGS : 6-8

TIME : 15 minutes

INGREDIENTS : 5

I have an unsatisfiable sweet tooth, but this combination of figs and honey really hits the spot for breakfast or an afternoon snack! This makes use of some of my favorite late-summer produce, and the combination of a warm, crispy Bagel with the sweet figs is unbeatable.



INGREDIENTS

- 4 Thomas'® Plain Bagels
- 12 fresh figs
- 1 11-oz log goat cheese, room temperature
- honey
- flaky salt

DIRECTIONS

- 1 Remove goat cheese from the fridge about 30 minutes ahead of making the dish. This sets the cheese at room temperature to help it spread nicely.
- 2 Split Bagels and lightly toast.
- 3 While the Bagels toast, cut the figs in half lengthwise.
- 4 Place toasted Bagel halves on plates, and spread with goat cheese as you would cream cheese.
- 5 Top each with 3 fig halves, seed-side up, drizzle with honey, and top with salt to taste.



I love a Bagel topping that can work any time of day, and this one is about as delicious and versatile as they come!

– Emily Schuman,
@emilyschuman

French Toast Nuggies

#6 of 140

SERVINGS : 4 TIME : 35 minutes INGREDIENTS : 7

When you start the day off with this, it's guaranteed to be the best day ever. Try it and see for yourself.

INGREDIENTS

- 8 slices Thomas'® Cinnamon Raisin Swirl Bread
- 1 cup whole milk
- 2 eggs
- 1 tsp vanilla extract
- 1 tbsp butter, and more as needed
- powdered sugar
- maple syrup

DIRECTIONS

- 1 Cut Swirl Bread slices into square quarters then gently roll each into a small ball.
- 2 Whisk together milk, vanilla extract, and eggs.
- 3 Bring a skillet to medium heat and add butter.
- 4 Coat balls in egg mixture and add to skillet, cooking for 6–8 minutes until golden brown. Remove from heat.
- 5 Once cooled, sprinkle with powdered sugar and serve with syrup.



Small & Tall Bagel Friends

#7 of 140

SERVINGS : 2 TIME : 12 minutes INGREDIENTS : 7

Introducing the game-changing morning duo that gives a little something extra. Breakfast is about to be shook.



INGREDIENTS

- 1 Thomas'® Plain Bagel
- 1 Thomas'® Plain Mini Bagel
- 2 tbsp creamy peanut butter
- 2 tbsp grape jelly
- ½ banana, sliced
- 2 tbsp strawberry jam
- 3 strawberries, sliced

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 On the larger Bagel, spread peanut butter and jelly, then add banana slices and Bagel top.
- 3 On the Mini Bagel, spread strawberry jam, then add strawberry slices and Bagel top.

BREAKFAST

Huevos Rancheros Bagel

#8 of 140

SERVINGS : 2 TIME : 25 minutes INGREDIENTS : 9

Mash up alert! Create a meal that will satisfy people’s huevos rancheros cravings and Bagel cravings at the same time. The result: this tasty masterpiece. Happy breakfasting, y’all!



INGREDIENTS

- 2 Thomas’® Plain Bagels
- 1 tbsp butter
- 2 eggs
- ½ cup refried beans
- ½ avocado, sliced
- ¼ cup queso fresco, crumbled
- ¼ cup pico de gallo
- salt & pepper

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 Bring a skillet to medium heat and add butter.
- 3 In a bowl, whisk eggs with a pinch of salt & pepper. Pour into skillet and bring to low heat. Using a spatula, stir gently and fold edges over for 2–3 minutes until curds form.
- 4 Separate into 2 parts and set aside.
- 5 Heat refried beans in a small saucepan over medium heat for 3 minutes until warm.
- 6 Spread refried beans on Bagel bottoms and top with scrambled eggs, avocado slices, queso fresco, pico de gallo, and Bagel tops.

Bagel with Harissa Egg

#9 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 8

“I love this recipe whenever it’s a kind of gloomy day or going to be a long day at work. I like my food to taste really good but I also like under 15 min recipes. And this is just that.” This recipe brought to you by Janvi J (@janubeeats). We love your style, Janvi! Thanks for including us in your Thomas’® Bagels creations!

INGREDIENTS

- 1 Thomas’® Plain Bagel
- 1 slice provolone cheese
- 1 egg
- ½ tsp harissa
- ¼ tsp cajun seasoning
- 2 tbsp oat milk
- handful spinach
- 2 tbsp butter

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Split Bagel and place on a baking pan lined with aluminum foil.
- 3 Place a slice of provolone on one half of the Bagel.
- 4 While the oven is preheating, prepare the egg mixture: in a mixing bowl, add egg, harissa, cajun seasoning, and oat milk. Whisk it all together. If it doesn’t look creamy enough, add a little more oat milk.
- 5 When oven is ready, place the pan with the Bagel in the oven and cook for around 5–6 minutes until lightly toasted and cheese is melted.
- 6 In a pan, sauté spinach and 1 tbsp of butter.
- 7 Once spinach is cooked add in egg mixture and cook like an omelette. Let it sit until the bottom is slightly browned and then flip.
- 8 Once omelette is cooked to your liking, spread the remaining butter on the non-cheese side of the Bagel and slice omelette into three long strips.
- 9 Roll the strips of omelette and place on Bagel. Enjoy!



Mediterranean Frittata

Omelettes-To-Go

#10 of 140

SERVINGS : 9**TIME** : 1 hour 10 minutes**INGREDIENTS** : 13

Work hard, play hard, cook smart. These omelettes to go are an easy way to get a good breakfast in the hands and tummies of the whole family. Just let it bake while you complete your morning routine, whatever that might be.

INGREDIENTS

- 9 Thomas'® Plain Mini Bagels
- 12 eggs
- ¼ cup heavy cream
- ½ tsp salt
- ½ tsp black pepper
- 1 garlic clove, minced
- 1 cup cherry tomatoes, halved
- ½ red onion, diced
- 1 zucchini, sliced
- 1 cup spinach, roughly chopped
- 1 tbsp fresh oregano, chopped
- 1 cup crumbled feta
- ½ cup kalamata olives, pitted

DIRECTIONS

- 1 Preheat oven to 400°F and grease a 9x13" baking dish.
- 2 In a large bowl, whisk together eggs, heavy cream, salt & pepper.
- 3 Grease pan and place veggies, garlic, crumbled feta, and kalamata olives in pan.
- 4 Cover with egg mixture and bake for 35 to 45 minutes or until a knife can be placed in the middle and pulled out clean.
- 5 Remove from heat and let cool, then slice into squares (can be refrigerated and reheated).
- 6 Place frittata slice on Bagel and add your favorite toppings, such as sliced cheese, hot sauce, and avocado slices.



Breakfast Doubles

#11 of 140

SERVINGS : 2 TIME : 35 minutes INGREDIENTS : 19

Today for breakfast, we're going all the way to Trinidad and Tobago for a tasty take on Doubles – a local street food dish consisting of hot chickpea stew and fritters. Only we're making ours with English Muffins.

INGREDIENTS

- 2 Thomas® Original English Muffins
- 2 tbsp olive oil
- 1 yellow onion, diced
- 2 cloves garlic, minced
- 1 scotch bonnet pepper, seeded and finely chopped (optional)
- 1 tsp fresh thyme
- 2 cans chickpeas, drained (save 2 tbsp liquid)
- ½ tsp allspice
- 1 tsp curry powder
- ½ tsp nutmeg
- 1 tsp cumin
- 1 tsp paprika
- 1 bay leaf
- 1 cup chicken or vegetable stock
- 2 eggs
- 2 tbsp butter
- fresh cilantro, chopped
- salt & pepper

DIRECTIONS

- 1 Bring a pot to medium heat and add olive oil. Add onion, garlic, scotch bonnet pepper, and fresh thyme, season with salt & pepper, and cook for 5 minutes.
- 2 Add chickpeas, chickpea liquid, allspice, curry powder, nutmeg, cumin, paprika, bay leaf, and stock. Let simmer for 20 minutes, mashing some of the chickpeas to thicken.
- 3 Crack eggs into a skillet over medium heat and fry over easy.
- 4 Split English Muffins with hands or a fork, spread each half with ½ tbsp butter and toast lightly.
- 5 Spoon chickpea stew over each half, top one with fried egg and garnish with chopped cilantro.



The Classic Frenchie

#12 of 140

SERVINGS : 2 TIME : 30 minutes INGREDIENTS : 11

French toast! Need we say more? OK, here's a little more... Thomas® Swirl Bread is your trick to taking this timeless breakfast favorite to new heights.

INGREDIENTS

- 6 slices Thomas® Cinnamon Raisin Swirl Bread
- 2 eggs
- 1 cup whole milk
- 1 tsp vanilla extract
- ½ tsp nutmeg
- ¼ tsp cinnamon
- 3 tbsp butter
- whipped cream
- sliced strawberries
- powdered sugar
- maple syrup

DIRECTIONS

- 1 In a bowl, whisk together eggs, milk, nutmeg, and cinnamon.
- 2 Coat each slice of Swirl Bread evenly in egg mixture.
- 3 Bring a skillet to medium heat and add 1 tbsp butter.
- 4 Add 2 slices of bread and cook for 2–3 minutes per side, until golden brown. Repeat for remaining slices.
- 5 Add 3 slices to each plate and top with sliced strawberries, a dollop of whipped cream, and a sprinkle of powdered sugar. Serve with maple syrup.



Swiss Cheese & Spinach Scramble by Ilana Wiles

SERVINGS : 1

TIME : 25 minutes

INGREDIENTS : 9

I've been making my Swiss Cheese & Spinach Scramble on an English Muffin since college, back when Swiss cheese was the only cheese I would eat. My palate has really expanded since then! If you had told me that one day my college hangover food would make it into a cookbook, I never would have believed you! I stand by my scramble and make it all the time. It is the tastiest, most complete breakfast.

Ilana Wiles



“

Honestly, I could eat a plain toasted English Muffin with butter all day, every day, but if I want a more complete breakfast, my spinach scramble is the way to go!

– Ilana Wiles,
@mommyshorts

INGREDIENTS

- 1 Thomas'® Original English Muffin
- 2 cups spinach
- 1/3 cup tomatoes, diced
- 1 thin slice of Swiss cheese
- 2 eggs
- 1 tbsp butter
- 1 tbsp oil
- salt & pepper

DIRECTIONS

- 1 In a skillet over medium heat, add oil and sauté spinach and tomatoes until soft.
- 2 Add eggs and cheese and scramble everything together. Cook and stir constantly for 2–3 minutes until done.

Photo of woman who is the recipe creator

- 3 Split English Muffin with hands or a fork and lightly toast.

- 4 Butter each half with 1/2 tbsp butter, top with scramble, and season with salt & pepper to taste. Voila! You are done.

BREAKFAST

Honey Butter is Better

#14 of 140

SERVINGS : 1

TIME : 6 minutes

INGREDIENTS : 3

Sometimes the best combos are right in front of us. This recipe is one of those times. Yum is an understatement.



INGREDIENTS

- 1 Thomas'® Original English Muffin
- 1 stick butter, room temperature
- 3 tbsp honey

DIRECTIONS

- 1 Split English Muffin with hands or a fork and lightly toast.
- 2 In a bowl, use a spatula to mix butter and honey together.
- 3 Serve on your English Muffin and enjoy the simple things in life!

Peach Cobbler French Toast

#15 of 140

SERVINGS : 1-3

TIME : 40 minutes

INGREDIENTS : 10

Sometimes you have a banana and a coffee for breakfast, other times you have 6 slices of Swirl Bread French toast stacked on top of each other covered in peaches, candied pecans, whipped cream, and maple syrup. It's called balance.

INGREDIENTS

- 6 slices Thomas'® Cinnamon Swirl Bread
- 2 eggs
- 1 cup whole milk
- 3 tbsp butter
- 1 peach, pitted and sliced
- ¼ cup granola
- ¼ cup candied pecans
- ½ tsp cinnamon
- ⅓ cup whipped cream
- maple syrup

DIRECTIONS

- 1 In a bowl, whisk eggs and milk together.
- 2 Bring a large skillet to medium heat and add 1 tbsp butter.
- 3 Dip each slice of Swirl Bread into the egg mixture making sure they are evenly coated.
- 4 Cook each slice in skillet for 2–3 minutes each side or until golden brown, adding more butter when necessary.
- 5 Bring a small skillet to medium-high heat and add 1 tbsp of butter. Sear the peaches 1–2 minutes per side until lightly caramelized then set aside.
- 6 Stack each piece of French toast on top of each other, add the peaches and top with granola, candied pecans, cinnamon, and whipped cream. Drizzle with maple syrup and feast!





Breakfast Bruschetta Bagel

by Amber Mamian

#16 of 140

BREAKFAST

SERVINGS : 4-6 **TIME** : 40 minutes **INGREDIENTS** : 8

Are you a sweet or savory breakfast person? It’s always the toughest decision for me to make, but I am all about these Bruschetta Bagels. You can’t beat that yolk + balsamic drizzle—YUM!!!

Bonus! They are also super easy to make.



The tartness from the balsamic mingles perfectly with the runny yolk. Add the fresh tomatoes and basil atop a warm and crusty Thomas’® Bagel and the taste is unbeatable!

– **Amber Mamian,**
@global_munchkins

INGREDIENTS

- 4 Thomas’® Plain Bagels
- 2 vine-ripe tomatoes, diced
- 1 tbsp olive oil
- 2 tbsp fresh basil, chopped
- 8 eggs
- 1½ tbsp balsamic glaze
- salt & pepper

DIRECTIONS

- 1 In a bowl, mix tomatoes, olive oil, chopped basil, and salt & pepper.
- 2 Heat a large skillet over medium heat and spray with cooking oil. Add 4 of the eggs (you will have to split the batch depending on the size of your frying pan). Cover and cook the eggs until you reach your preferred doneness. Repeat with the rest of the eggs.
- 3 While eggs cook, split Bagels and lightly toast.
- 4 Place Bagels on plates, top each half with a cooked egg and then evenly distribute the bruschetta mixture on top of each egg.
- 5 Drizzle each with balsamic glaze and serve!

Chocolatey Old School
Cereal Bagel

#17 of 140

SERVINGS : 2

TIME : 6 minutes

INGREDIENTS : 3

There's the classic cream cheese on a Thomas'® Mini Bagel, and then there's the classic cream cheese on a Thomas'® Mini Bagel topped with chocolate puff cereal. So same. Soooooooo different.



INGREDIENTS

- 4 Thomas'® Plain Mini Bagels
- 4 tbsp plain cream cheese
- ½ cup chocolate puff cereal

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 Smear each side of Mini Bagels with ½ tbsp cream cheese.
- 3 Add cereal to a shallow bowl.
- 4 Dip Bagels cream cheese-side down into cereal.

Fruity Old School
Cereal Bagel

#18 of 140

SERVINGS : 2

TIME : 6 minutes

INGREDIENTS : 3

That feeling when your breakfast, Bagel, and cereal dreams all come true at the very same time. We're filing this recipe in the 'Most Instagrammable Breakfasts' category.

INGREDIENTS

- 2 Thomas'® Plain Bagels
- 4 tbsp blueberry cream cheese
- ½ cup fruity cereal

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 Smear each side of Bagel with 1 tbsp cream cheese.
- 3 Add cereal to a shallow bowl.
- 4 Dip Bagels cream cheese-side down into cereal.



Cinnamony Old School Cereal Bagel

#19 of 140

SERVINGS : 2 TIME : 6 minutes INGREDIENTS : 3

Behold, the pairing of two morning classics: Thomas’® Cinnamon Raisin Bagels and cinnamon cereal, brought together by honey pecan cream cheese. Warning: life may never be the same again, but it’s totally worth it.

INGREDIENTS

- 2 Thomas’® Cinnamon Raisin Bagels
- 2 tbsp honey pecan cream cheese
- ½ cup cinnamon cereal

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 Smear sides of Bagel with 1 tbsp cream cheese.
- 3 Add cereal to a shallow bowl.
- 4 Dip Bagels cream cheese-side down into cereal.



Overnight Blueberry Crumble French Toast Casserole

#20 of 140

SERVINGS : 6 TIME : 1 hour 15 minutes + overnight INGREDIENTS : 12

A little forward planning can go a loooooooooooooooooong way if you’re after a truly mouthwatering breakfast. This overnight casserole is well worth the wait, trust us.



INGREDIENTS

- 1 loaf Thomas’® Cinnamon Swirl Bread
- 8 eggs
- ¼ cup heavy cream
- 1 tsp vanilla extract
- ½ cup oats
- ½ cup brown sugar
- ¼ tsp salt
- 3 cups blueberries
- 1½ cups whole milk
- oil spray (for greasing)
- whipped cream
- maple syrup

DIRECTIONS

- 1 In a bowl, whisk 1 cup milk, heavy cream, and vanilla extract.
- 2 In another bowl, mix oats, brown sugar, salt, 2 cups blueberries, and ½ cup milk.
- 3 Grease a 9x13" pan. Lay two slices of Swirl Bread flat at bottom of pan then pour egg mixture evenly over to cover them. Repeat until you’ve layered the entire loaf making sure each slice is well coated. Sprinkle with oat mixture and refrigerate overnight.
- 4 Preheat oven to 350°F.
- 5 Add 1 cup blueberries to casserole and bake uncovered for 50 minutes until bread is golden brown.
- 6 Remove from heat and let cool. Serve with fresh blueberries, whipped cream, and maple syrup.



Let's just say, Bagels might be the only thing we're going to use in stratas from now on. Say hello to your new favorite weekend dish!

– Giadzy,
@thegiadzy

Thomas' Bagel Caprese Strata

by Giadzy

#21 of 140

SERVINGS : 8-10

TIME : 75 minutes, plus overnight

INGREDIENTS : 11

Not many of us are particularly fond of getting up early in the morning to whip up a breakfast feast and fill the sink with dishes—especially on the weekend. The solution is simple—do just a little bit of work the day ahead when you have the energy (and the will to do dishes!) and in the morning, all you need to do is throw it in the oven until it's perfectly golden brown, cheesy and delicious. What more could you want on a weekend morning?

STRATA INGREDIENTS

- 5 Thomas'® Plain Bagels
- 2 cups whole milk, room temperature
- 10 large eggs, room temperature
- 1 tsp kosher salt
- 1 tsp olive oil
- 2 cups shredded mozzarella
- 3/4 cup store-bought pesto

TOMATO INGREDIENTS

- 2 pints cherry tomatoes, halved
- 3 cloves garlic, smashed and peeled
- 1/2 tsp kosher salt
- 2 tbsp olive oil

DIRECTIONS

- 1 Preheat broiler to high.
- 2 Cut Bagels into 2-inch pieces.
- 3 On a rimmed baking sheet, spread out cherry tomatoes evenly. Add the garlic, salt, and olive oil and toss to coat. Place under the preheated broiler for 8 minutes or until blistered and beginning to pop. Set aside to cool slightly.
- 4 While the tomatoes broil, in a large bowl, whisk together the milk, eggs, and salt until smooth. Add the Bagel pieces and toss well to coat evenly in the batter.
- 5 Grease a 9x13" baking dish with 1 tsp olive oil. Layer in half the soaked Bagels evenly over the bottom of the pan.
- 6 Sprinkle with half the tomatoes and half the shredded mozzarella. Dollop evenly with half the pesto. Top with the remaining Bagel, egg mixture, and tomatoes. Then dollop the remaining pesto and sprinkle the rest of the shredded mozzarella on top. Wrap tightly and refrigerate overnight.
- 7 Preheat oven to 375°F.
- 8 Unwrap the strata and cover loosely with foil. Bake for 30 minutes. Uncover and bake for an additional 30 minutes or until the center is set and the top is golden brown. Allow to rest for 10 minutes before cutting into squares and serving.

Sweet & Savory Breakfast Sandwich

#22 of 140

SERVINGS : 1 **TIME :** 25 minutes **INGREDIENTS :** 6

It's breakfast time. You were just still and quiet for hours on end, which means now's the perfect time to go a little wild. Let this epic sandwich start you on your journey.



INGREDIENTS

- 3 slices Thomas[®] Cinnamon Raisin Swirl Bread
- 4 slices bacon
- 2 eggs
- 1 breakfast sausage patty
- 2 slices American cheese
- 1/3 avocado, sliced

DIRECTIONS

- 1 Lightly toast Swirl Bread.
- 2 In a skillet over medium heat, cook bacon, eggs, and sausage patty to your liking.
- 3 Make your epic stack by layering bacon, cheese, avocado slices, and fried egg, then another slice, and keep going until you've finished your masterpiece! That's when the real fun starts.

English Muffin & Migas Casserole

#23 of 140

SERVINGS : 4 **TIME :** 45 minutes **INGREDIENTS :** 15

Skillet casseroles have a relaxed weekend vibe but are quick enough for a fun weekday breakfast (lunch or dinner) too. This is one of our faves.

INGREDIENTS

- 4 Thomas[®] Light Multi-Grain English Muffins
- 4 tbsp vegetable oil
- 2 tbsp extra virgin olive oil
- 1/2 yellow onion, diced
- 1/2 green bell pepper, diced
- 2 garlic cloves, minced
- 1 cup cherry tomatoes, halved
- 8 eggs
- 1/4 cup whole milk
- 2 cups shredded Monterey Jack cheese
- handful fresh cilantro, chopped
- 1 jalapeño, finely chopped
- 1 cup salsa
- salt & pepper

DIRECTIONS

- 1 Split English Muffins with hands or a fork and then cut each half into quarters.
- 2 Add vegetable oil to a skillet over medium-high heat, add quarters and cook until crisp (Around 6-7 minutes turning once).
- 3 In another skillet, add olive oil over medium-high heat, then add onion, green bell pepper, garlic, cherry tomatoes, and salt & pepper to taste. Cook for 8-10 minutes until cooked through then reduce heat to medium-low.
- 4 In a bowl, whisk eggs with milk and 1/2 tsp salt, then add mixture to skillet with vegetables.
- 5 Cook for 6-7 minutes, folding in eggs and stirring frequently.
- 6 Remove skillet from heat, stir in fried English Muffin quarters, and top with 2 cups shredded Monterey Jack cheese.
- 7 Top with cilantro, fresh jalapeño, and salsa.



Swirl Bread French Toast Casserole

#24 of 140

SERVINGS : 5-6 TIME : 45 minutes INGREDIENTS : 7

Here's to the days when only the sweetest, tastiest breakfast will do. Grab a loaf of our Cinnamon Raisin Swirl Bread and let's get crazy.



INGREDIENTS

- 1 package Thomas[®] Cinnamon Raisin Swirl Bread
- 1/2 stick butter
- 1 cup whole milk
- 2 eggs
- 1/2 cup brown sugar
- 1/2 tsp cinnamon
- 1 cup pecans

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 In a medium casserole dish, smear the stick of butter on the bottom and sides to prevent sticking.
- 3 In a bowl, whisk together milk, eggs, and cinnamon. Individually dip slices of Swirl Bread into the mixture and place them top side up in the casserole dish.
- 4 Sprinkle with brown sugar and pecans. You can bake immediately or store in fridge up to 12 hours.
- 5 Make a tent of aluminum foil over the casserole and bake for 25 minutes. Remove aluminum foil and return to oven for another 10 minutes or until top is golden brown. Remove from heat and let cool.

The S.E.C. Breakfast Sandwich

#25 of 140

SERVINGS : 4 TIME : 35 minutes INGREDIENTS : 8

Sausage, egg, and cheese on a Thomas[®] English Muffin. Who needs an alarm when you have the thought of this winning breakfast sandwich getting you out of bed in the morning?

INGREDIENTS

- 4 Thomas[®] Original English Muffins
- 4 eggs
- 2 tbsp heavy cream
- 1 tbsp butter
- 1 lb ground breakfast sausage
- 4 slices American cheese
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork, place on a baking sheet, and cook for 5-7 minutes.
- 3 Form ground sausage into 4-inch patties (these will shrink when cooked).
- 4 Bring a skillet to medium-high heat. Cook patties 2 minutes per side. Remove from heat and pour out all but 1 tbsp fat.
- 5 Bring the same skillet to medium-low heat and add 1 tbsp butter.
- 6 In a bowl, whisk eggs with heavy cream and a pinch of salt & pepper. Pour in skillet and bring to low heat. Using a spatula, stir gently and fold edges over for 2-3 minutes until curds form.
- 7 Divide eggs into 4 sections and remove from heat.
- 8 Top English Muffins with sausage patties, scrambled eggs, and a cheese slice. Top with other half and eat!



Breakfast

A daily routine



- Deciding between a Thomas' English Muffin, Bagel, or Swirl Bread...



- Preparing your toppings



- Waiting for the toaster to POP!



- Assembling & eating



- Thinking about tomorrow's breakfast



Crossword Puzzle

While you're working your tastebuds with lunch, work your word skills with this puzzle. Can you guess the answers to our clues?

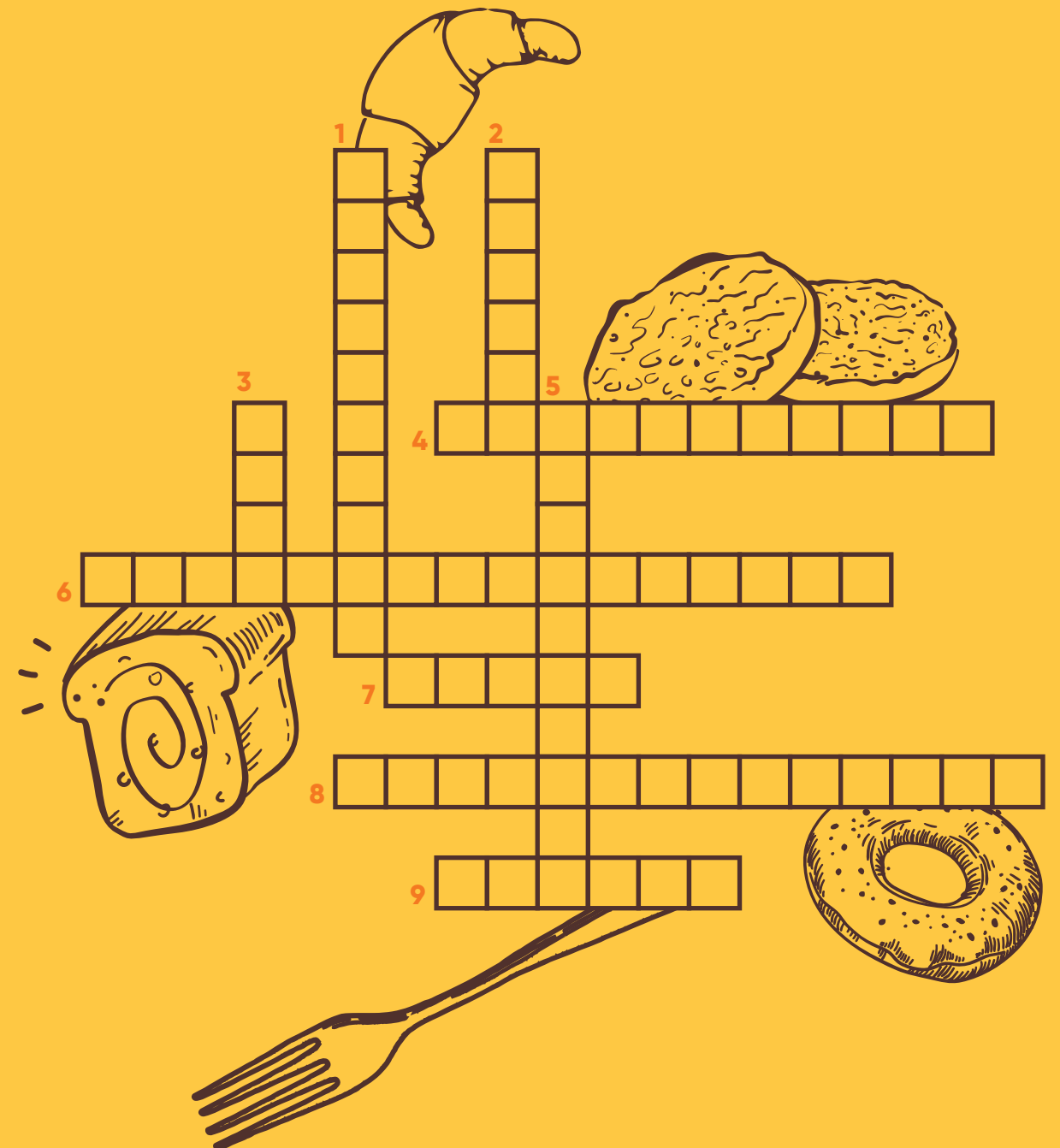
DOWN

- 1 No sweet-and-savory sandwich is complete without this bread
Hint: recipe #22
- 2 The most ubiquitous spread
Hint: recipe #14
- 3 The perfect utensil for splitting English Muffins
- 5 The Bagel that's got it all
Hint: recipe #63

ACROSS

- 4 Everything Bagel's best friend
- 6 The many places our English Muffins hold their flavor
- 7 It's round and perfect for serving breakfast on
- 8 These are what made our Nooks & Crannies® famous
- 9 We released our line of this product in 1991
Hint: page 7

Answers can be found in the Answer Key on page 203.



Brunch

Can we just take a moment to appreciate brunch? This crafty little guy just came outta nowhere to become arguably the most popular meal of the modern age. Whether you use it to replace breakfast and lunch, or as a tasty excuse to squeeze more deliciousness in, here are some recipes to help you make the most of it.



BRUNCH

Ham & Spinach Brunch Bites

#26 of 140

SERVINGS : 5

TIME : 30 minutes

INGREDIENTS : 9

Complete your brunch spread with these Mini Croissant morsels of utter deliciousness. They're perfectly paired with mimosas!



INGREDIENTS

- 10 Thomas[®] Mini Croissants
- 6 eggs
- 2 tbsp heavy cream
- 1 cup spinach, chopped
- 1 cup ham, diced
- 2 tbsp butter
- 4 slices Swiss cheese
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Cut Mini Croissants with a serrated knife and place in oven for 2–3 minutes until warm. Remove from oven.
- 3 Whisk together 6 eggs with salt & pepper. Fold in spinach and ham.
- 4 Bring a skillet to medium-low heat and add 2 tbsp butter.
- 5 Add egg mixture and gently stir and fold over with a plastic spatula for 3–4 minutes.
- 6 Add Swiss cheese and continue folding. Once melted remove from heat.
- 7 Fill Mini Croissants with egg mixture. Enjoy!

Shakshuka Casserole

#27 of 140

SERVINGS : 3

TIME : 40 minutes

INGREDIENTS : 14

English Muffins, eggs, cheese, and a hearty tomato sauce? Sign us up! This here's a winning dish for any meal. Might be a stretch for dessert though.



INGREDIENTS

- 3 Thomas[®] 100% Whole Wheat English Muffins
- 2 tbsp extra virgin olive oil
- 2 garlic cloves, minced
- 1 yellow onion, diced
- 2 tbsp spicy harissa paste
- ½ cup canned artichoke hearts, drained and roughly chopped
- ¼ cup fresh flat leaf parsley, chopped
- 1 tsp paprika
- 1 tbsp lemon juice
- 1 28 oz jar marinara
- 6 eggs
- 6 mozzarella slices or 2 burrata balls, halved
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork, line them up on a baking dish, and bake in oven for 14 minutes.
- 3 Add olive oil to a skillet over medium heat. Add garlic, onion, and salt & pepper and cook for 4–5 minutes until onion is soft.
- 4 Stir in spicy harissa paste for 1 minute, then add artichoke hearts, parsley, paprika, and lemon juice and cook for 8 minutes adding salt & pepper to taste. Stir in marinara then remove from heat.
- 5 In the baking dish, cover English Muffins with tomato mixture and use a spoon to press an indentation into sauce on each English Muffin half. Crack an egg into each indentation and top with halved burrata balls or mozzarella slices.
- 6 Bake for 15–18 minutes or until egg whites are solid (yolks should still be runny).

Cinnamon Roll Swirl
Bread Casserole

#28 of 140

SERVINGS : 6

TIME : 55 minutes

INGREDIENTS : 12

The smell of cinnamon rolls in the morning is truly one of life’s most wonderful treats. We’re making the feeling our own (and then some!) with this amazing casserole recipe to delight the entire family (and then some again)!

- CASSEROLE INGREDIENTS
- 1 loaf Thomas’® Cinnamon Raisin Swirl Bread
 - 1 cup heavy cream
 - ½ cup whole milk
 - ¼ cup granulated sugar
 - 2 eggs
 - 1 tbsp vanilla extract
 - oil spray or butter for greasing

- FROSTING INGREDIENTS
- 1 cup powdered sugar
 - ½ cup heavy cream
 - 1 tbsp butter
 - ½ block cream cheese, room temperature
 - 1 tbsp Grand Marnier

- DIRECTIONS
- 1 Preheat oven to 350°F.
 - 2 Cut Swirl Bread into 1-inch pieces.
 - 3 In a bowl, whisk heavy cream, milk, sugar, eggs, and vanilla extract.
 - 4 Grease a 9x13" baking dish, add bread pieces, and pour egg mixture over.



- 5 Bake for 30–35 minutes until golden brown and a knife can be inserted into the middle and come out clean.
- 6 In a bowl, add frosting ingredients and blend with a hand mixer. Drizzle over the top of the casserole before serving. Happy brunching!

Mexican Hot Chocolate
French Toast

#29 of 140

SERVINGS : 2

TIME : 25 minutes

INGREDIENTS : 12

Here’s one for the sweet teeths, the spice lovers, the cinnamon-aholics, the breakfast babes, the dessert devotees, the French toast fanatics, and everybody who’s crazy for cocoa. Have we left anyone out?



- INGREDIENTS
- 6 slices Thomas’® Cinnamon Swirl Bread
 - 2 eggs
 - 1 cup heavy cream
 - 3 tbsp cocoa powder (plus extra for serving)
 - 2 tbsp sugar
 - ½ tsp cayenne pepper
 - ½ tsp nutmeg
 - ½ tsp cinnamon
 - 4 tbsp butter
 - whipped cream
 - mini marshmallows
 - toasted coconut flakes

- DIRECTIONS
- 1 In a bowl, whisk together eggs, heavy cream, cocoa powder, sugar, cayenne pepper, nutmeg, and cinnamon.
 - 2 Dip each slice of Swirl Bread in mixture.
 - 3 Bring a skillet with 1 tbsp butter to medium heat and add a bread slice, cooking for 2–3 minutes per side. Repeat for each slice adding more butter as needed.
 - 4 Stack French toast and top with whipped cream, mini marshmallows, toasted coconut flakes, and a dusting of cocoa powder.

Fried Chicken & French Toast

#30 of 140

SERVINGS : 2

TIME : 50 minutes

INGREDIENTS : 14

Crowd pleaser alert! If you're a fried chicken and waffles kinda person, this one's for you. If you're not a fried chicken and waffles kinda person, well, this one's also for you. Like we said: crowd pleaser.

INGREDIENTS

- 4 slices Thomas'® Cinnamon Swirl Bread
 - 2 chicken breasts, each sliced in half
 - 4 eggs
 - 1½ cups buttermilk
 - 1 cup flour
 - ½ tsp salt
 - ½ tsp cayenne pepper
- 1 tbsp smoked paprika
 - ½ tsp pepper
 - 2 cups vegetable oil
 - 2 tbsp butter
 - powdered sugar
 - maple syrup
 - hot sauce

DIRECTIONS

- 1

Pound chicken to 1½ inches thick.
- 2

In a shallow bowl, whisk 2 eggs with ½ cup buttermilk.
- 3

In another bowl, mix flour, salt, cayenne pepper, smoked paprika, and pepper.
- 4

Coat chicken in flour mixture, then egg mixture, and then again in flour mixture.
- 5

Heat vegetable oil in a medium-sized Dutch oven over medium-high heat.
- 6

Cook chicken 10 minutes, turning once.
- 7

In a bowl, whisk 2 eggs and 1 cup buttermilk.
- 8

Dip Swirl Bread in egg mixture and cook in a skillet with butter over medium heat, 3–4 minutes per side.
- 9

Grab two plates and divide your yumminess between them, laying down the Swirl Bread first, then topping with fried chicken.
- 10

Sprinkle with powdered sugar, drizzle with syrup and your favorite hot sauce.



Everything Bagel Casserole

#31 of 140

SERVINGS : 2

TIME : 1 hour

INGREDIENTS : 9

"This casserole is easy, delicious, and a fun way to use your Bagels!" We're totally on board with any fun way to use Thomas'® Bagels! Thanks for the recipe, Hannah M (@lifewithhanny).

INGREDIENTS

- 1 Thomas'® Everything Bagel
 - ½ cup black beans
 - ½ cup mushrooms, chopped
 - ⅓ cup turkey sausage crumbles
 - 2 cups egg whites
 - handful of shredded cheese
 - everything seasoning
 - pepper
 - hot sauce (optional)

DIRECTIONS

- 1

Preheat oven to 350°F.
- 2

Tear Bagel into bite-size pieces and distribute around 8x8" baking dish.
- 3

Cover with the veggies and sausage crumbles, then pour egg whites over top.
- 4

Sprinkle with everything seasoning and fresh ground pepper.
- 5

Bake for 40–45 minutes, then remove from oven, cover with cheese, then bake for an additional three minutes until cheese is nice and melty.
- 6

Cover with hot sauce if you're feeling spicy!





It's more than just a recipe or a meal. It's the pride that goes into preparing that dish, and then the joy of sharing it with each other and loved ones. And of course, taking that first amazing bite. That's happiness.

– Kris & Wesley,
@howtofeedaloon

Croque Monsieur by Kris & Wesley

#32 of 140

SERVINGS : 4

TIME : 40 minutes

INGREDIENTS : 9

We love French cuisine, and a classic Croque Monsieur is one of our favorite sandwiches in the world. The béchamel sauce is rich yet not overpowering, and it matches perfectly against the thinly sliced ham and Gruyère cheese. We find that cradling the sandwich between Thomas'® English Muffins brings this delectable dish to amazing culinary heights. The Nooks & Crannies deliciousness of the English Muffin add texture but also capture the oozy-goopy melty cheese and sauce.

*Kris Longwell
& Wesley Za*

INGREDIENTS

- 4 Thomas'® Original English Muffins
- 2 tbsp unsalted butter
- 3 tbsp all-purpose flour
- 1 cup whole milk, warmed
- 1 tsp Dijon mustard
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1 cup Gruyère cheese, shredded
- ½ lb black forest ham, thinly sliced

DIRECTIONS

- 1 Preheat oven to 450°F.
- 2 In a medium-sized saucepan, melt butter over medium heat.
- 3 Whisk in flour until fully mixed. Cook 1 minute, while whisking.
- 4 While continuously whisking, slowly add milk to flour mixture.
- 5 Bring to a boil, then reduce heat and simmer for about 3–5 minutes until thickened.
- 6 Remove from the heat and stir in Dijon and salt & pepper.
- 7 Split English Muffins with hands or a fork then place the bottom half in an 8x8" baking dish.
- 8 Slather on 2 tbsp of the prepared sauce over each English Muffin bottom.
- 9 Top with several slices of ham then layer about 2 tbsp cheese.
- 10 Place the tops of English Muffins on top of each sandwich.
- 11 Slather another 2 tbsp of the sauce over the English Muffin tops.
- 12 Sprinkle another few tablespoons of cheese over the sauce.
- 13 Bake for 5–6 minutes until English Muffins are brown on the edges and the cheese is bubbling.
- 14 Serve right away with additional sauce on the side.

Mini Bagel Pizza

Drink Skewers

#33 of 140

SERVINGS : 12 TIME : 25 minutes INGREDIENTS : 8

Unforgettable brunch bites are just a Thomas'® Mini Bagel away. Meet the only cocktail topper you'll ever need; one that will absolutely steal the spotlight from the cocktail itself. Sorry not sorry.

INGREDIENTS

- 6 Thomas'® Plain Mini Bagels
- 1½ cups marinara
- 1 cup shredded mozzarella cheese
- ½ package mini pepperonis
- 1 tsp oregano
- cornichons
- celery sticks
- bacon
- 12 wooden skewers

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split Mini Bagels in half and place on baking tray.
- 3 Spoon marinara over each Bagel half, sprinkle mozzarella cheese, then add mini pepperonis and oregano.
- 4 Bake for 10 minutes or until cheese is bubbly.
- 5 Remove from heat and let cool, then spear Bagel halves with wooden skewers.
- 6 Add this Mini Bagel Pizza Drink Skewer to your favorite tomato-y brunch drinks. Finish off with bacon, celery sticks, cornichons, and olives.



Carne Asada Torta

Mini Bagels

#34 of 140

SERVINGS : 6 TIME : 35 minutes INGREDIENTS : 18

This recipe proves that just because they're mini, doesn't mean they can't be mighty! And going back for seconds feels oh so good!



INGREDIENTS

- 6 Thomas'® Plain Mini Bagels
- ½ cup olive oil
- ¼ cup fresh cilantro, chopped
- 2 garlic cloves, minced
- juice from 3 limes
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp cumin
- ¼ tsp cayenne pepper
- 1 lb skirt steak
- 6 tbsp refried beans
- 6 tomato slices
- 6 tbsp mayo
- shredded lettuce
- red onion slices
- avocado slices
- pickled jalapeños
- cotija cheese

DIRECTIONS

- 1 In a bowl, mix together olive oil, cilantro, garlic, lime juice, salt, black pepper, cumin, and cayenne pepper.
- 2 Pour mixture over skirt steak in a pan, then cover and chill for one hour or up to a day.
- 3 Heat grill over medium-high heat and grill skirt steak for 3–4 minutes per side for medium rare.
- 4 Remove from heat and let rest for 15 minutes.
- 5 Once cooled, slice into thin strips.
- 6 Split Mini Bagels and lightly toast.
- 7 Spread each bottom half with 1 tbsp refried beans, then stack with sliced steak, avocado slices, pickled jalapeños, a slice of tomato, shredded lettuce, onion rings, cotija cheese, and 1 tbsp mayo on the top half.

BRUNCH

Southwest Eggs Benedict

#35 of 140

SERVINGS : 2

TIME : 30 minutes

INGREDIENTS : 10

"This is my quick, easy, and delicious alternative to traditional eggs Benedict. By simply adding your favorite salsa verde on top with a little hot sauce and/or sour cream, you create a scrumptious twist to this classic dish." Travis W (@cheftraviswestrope) posted this Thomas'® English Muffins doozy on Instagram and it wasn't long before we were sliding into his DMs asking for the recipe.

INGREDIENTS

- 2 Thomas'® Original English Muffins
- 4 eggs
- 4 oz sliced ham steak or Canadian bacon
- 4 slices cheddar cheese
- ½ cup salsa verde
- 1 tbsp vinegar
- butter
- salt
- hot sauce
- sour cream



DIRECTIONS

- 1 Set salsa verde out ahead of time, allowing the chill to come off.
- 2 Prepare a large pot with water, vinegar, and a pinch of salt. Bring to a low simmer.
- 3 In a small skillet, pre-sear your ham or bacon until lightly browned. Set aside and cover.
- 4 Carefully crack and drop eggs into poaching liquid. Cook approximately 4 minutes.
- 5 While eggs are cooking, split your English Muffins with hands or a fork and toast lightly. Once toasted, butter and place the Muffins on two plates.
- 6 Place one slice of cheese on each, topped with a warm piece of ham or bacon.
- 7 Once cooked as desired, using a slotted spoon, carefully remove your poached eggs and allow them to drip dry. Place each egg on your tasty stack.
- 8 Place 2 tbsp salsa verde over each egg, then splash with your favorite hot sauce, add a dollop of sour cream and serve with tots. Bon Appetit!

Make Your Own Compote

#36 of 140

SERVINGS : 6-8 each

TIME : 15-35 minutes each

INGREDIENTS : 4-5 each

Which jam is more your jam? Berry, apple ginger, or peach? May as well try them all to find out. They're best spread over toasted Thomas'® English Muffins. Mmmmmmmmmmm.

BERRY

- 1 cup raspberries
- 1 cup blackberries
- ¼ cup white sugar
- zest from ½ lemon
- 1 tbsp mint, finely chopped

Add all ingredients to a medium pot. Simmer on medium-high heat for 3 minutes then reduce to medium-low for 7 minutes until thick with fruit still intact. Remove from heat and let cool.

APPLE GINGER

- 2 apples, cored and diced
- ½ cup brown sugar
- ½ cup water
- 1 tsp cinnamon
- 2 tbsp grated ginger

Add all ingredients to a medium pot. Simmer on medium-high heat for 10 minutes then reduce to medium-low for 20 minutes until thick with fruit still intact. Remove from heat and let cool.

PEACH

- 4 fresh peaches, cored and diced
- ⅓ cup brown sugar
- ½ cup water
- ½ tsp vanilla extract

Add all ingredients to a medium pot. Simmer on medium-high heat for 10 minutes then reduce to medium-low for 8 minutes until thick with fruit still intact. Remove from heat and let cool.



BRUNCH

Think Outside The Lox

#37 of 140

SERVINGS : 1

TIME : 10 minutes

INGREDIENTS : 6

The time-honored lox Bagel has known many iterations, but we think this may just be the best. It keeps the simplicity we all adore while giving it a little something extra. And we love extra.

INGREDIENTS

- 1 Thomas'® Plain Bagel
- 2 tbsp plain cream cheese
- ¼ cup cucumber, sliced
- 3 oz smoked salmon, cold
- 3 red onion rings, thinly sliced
- 1 tsp capers

DIRECTIONS

- 1 Split Bagel and lightly toast.
- 2 Spread cream cheese on bottom of Bagel.
- 3 Add cucumber slices, smoked salmon, red onion rings, capers, and Bagel top.



Egg & Pomegranate Surprise

#38 of 140

SERVINGS : 1

TIME : 25 minutes

INGREDIENTS : 8

"If you're a fan of sweet and savory foods like me, you'll love the creamy egg yolk, buttery avocado, and salty umami all tied together with the balanced sweetness of Cinnamon Swirl Raisin Bread and crunchy pomegranate seeds. I could eat this every day!" A big thank you to Asya H (@veggies4asya) for this inspired Thomas'® Cinnamon Raisin Swirl Bread recipe. We knew it was love at first sight.



INGREDIENTS

- 2 slices Thomas'® Cinnamon Raisin Swirl Bread
- 2 eggs
- 1 avocado, thinly sliced horizontally
- 2 tbsp pomegranate seeds
- handful cherry tomatoes, quartered
- umami seasoning
- red pepper flakes
- 1 tbsp olive oil

DIRECTIONS

- 1 Lightly toast Cinnamon Raisin Swirl Bread. Place on a plate and set aside.
- 2 Drizzle olive oil into a skillet over medium-high heat. Crack eggs into skillet and cook for 2 minutes before flipping over and cooking for another 30 seconds. Remove and place onto Swirl Bread.
- 3 With a spoon, gently scoop the thinly sliced avocado from the skin and place one half onto each egg.
- 4 Top each with pomegranate seeds, tomatoes, umami seasoning, and red pepper flakes to taste.



Monte Cristo

#39 of 140

SERVINGS : 1 **TIME :** 30 minutes **INGREDIENTS :** 10

If you haven't tried a Monte Cristo yet, good! Your first will be with Cinnamon Swirl Bread making it even more amazing than the original. Lucky you.

INGREDIENTS

- 2 slices Thomas'® Cinnamon Swirl Bread
- 2 eggs
- ½ cup heavy cream
- 2 slices ham
- 2 slices chicken
- 2 slices Swiss cheese
- 4 tbsp butter, room temperature
- 1 tsp Dijon mustard
- 1 tsp raspberry jam
- powdered sugar

DIRECTIONS

- 1 Bring skillet to medium heat and add 2 tbsp butter.
- 2 In a bowl, whisk eggs and cream together. Dip bread in mixture and add to skillet. Cook for 2–3 minutes on one side and remove from heat.
- 3 On a cutting board, smear the cooked sides of the bread with Dijon and jam, then add ham and slices of cheese. Place the slices together to form the sandwich, then smear the non-cooked sides with remaining butter.
- 4 Place back in skillet and cook for 2–3 minutes per side until cheese is melty.
- 5 Remove from heat and sprinkle with powdered sugar.



Fall For French Toast

#40 of 140

SERVINGS : 2 TIME : 30 minutes INGREDIENTS : 12

A go-to for anyone wanting to pack a brunch punch. This tasty French toast twist brings sky-high appetite appeal and is dripping with deliciousness.

INGREDIENTS

- 8 slices Thomas'® Cinnamon Swirl Bread
- 2 apples, cored, peeled, and sliced
- 2 tbsp brown sugar
- ½ tsp cinnamon
- 2 tbsp olive oil
- 2 eggs
- 1½ cups heavy cream
- 2 tbsp butter
- 4 tbsp cream cheese
- 2 tbsp granola
- whipped cream
- syrup



DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Place apple slices on a baking sheet, brush with olive oil and sprinkle with brown sugar and cinnamon.
- 3 Bake apples for 15 minutes until golden brown and cooked through.
- 4 In a shallow bowl, whisk eggs and heavy cream.
- 5 Bring a skillet to medium heat and add 1 tbsp butter.
- 6 Gently dip slices of bread into egg mixture until fully coated and cook in skillet for 3–4 minutes per side and repeat. Add additional butter as needed.
- 7 Spread 1 tbsp cream cheese on a slice of French toast. Add baked apple slices and top with another slice of French toast.
- 8 Repeat until each toast stack is 4 slices high.
- 9 Top with whipped cream, granola, and syrup.

Tres Leches Swirl Bread French Toast Casserole

#41 of 140

SERVINGS : 2 TIME : 15 minutes INGREDIENTS : 10

There's something so exciting about a simple twist on a much-loved dish, and that's what this one's is all about. Delight your family with this tasty breakfast treat, or perhaps even plan a whole brunch around it. It's that good.



INGREDIENTS

- 10 slices Thomas'® Cinnamon Raisin Swirl Bread
- ½ cup whole milk
- ½ cup condensed milk
- ½ cup evaporated milk
- 2 eggs
- 1 tsp vanilla extract
- ¼ tsp cinnamon
- ½ tsp nutmeg
- powdered sugar
- syrup

DIRECTIONS

- 1 Preheat oven to to 350°F.
- 2 Spray 9x13" baking dish with non-stick cooking spray and layer Swirl Bread so it overlaps.
- 3 In a bowl, whisk whole milk, condensed milk, evaporated milk, eggs, vanilla extract, cinnamon, and nutmeg.
- 4 Pour mixture evenly over Swirl Bread in baking dish.
- 5 Bake for 30 minutes or until cooked through and bread is lightly browned.
- 6 Sprinkle with powdered sugar and drizzle with syrup.

"The George"

#42 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 6

We chatted with Thomas’® fan Leena W (@hungrygreekgirl) about her grandparents’ restaurant, George’s Place. It was in the family from 1987–2017, and Thomas’® English Muffins were on the menu from the early days. “I split and buttered a lot of English Muffins when they wanted me to help. The best part was that with his thick Greek accent, my papou called them ‘English mafias.’ I have a lot of amazing memories in the kitchen with my grandparents, and English Muffins are still my favorite thing to get when I visit home.” This recipe was named after her late papou, George, and was a favorite on the restaurant menu.

INGREDIENTS

- 1 Thomas’® Original English Muffin
- 1 egg
- 2 pieces Canadian bacon
- 1 slice American cheese
- 2 tbsp butter
- 1 tbsp jam

DIRECTIONS

- 1 Split English Muffin with hands or a fork and toast however you like it. (George liked his crispy!)
- 2 In a skillet over medium heat, fry egg in butter the way you like it.
- 3 Lightly fry the Canadian bacon, just enough to heat it up.
- 4 On one half of English Muffin, stack Canadian bacon, cheese, and egg in that order. Serve open-faced with jam just in case you feel like something sweet.



"The Froni"

#43 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 6

This sandwich is named after Leena’s yiayia, Froni. Here’s what Froni had to say about Thomas’®: “These English Muffins were my favorite thing to eat for breakfast with my coffee, and even now are my favorite breakfast. This sandwich was the best selling thing on our menu; we went through at least 125 Muffins a day, and it made us go through two toasters a month. It was a big part of our community, and the family’s favorite snack.”

INGREDIENTS

- 1 Thomas’® English Muffin
- 1 egg
- 1 breakfast sausage patty
- 1 slice American cheese
- butter
- 1 tbsp jam

DIRECTIONS

- 1 Split English Muffin with hands or a fork and toast however you like it. (Froni also liked hers crispy!)
- 2 In a skillet over medium heat, fry egg in butter the way you like it.
- 3 Alongside your egg, fry up your breakfast sausage, a few minutes on each side.
- 4 On one half of English Muffin stack breakfast sausage, cheese, and egg in that order.
- 5 Serve open-faced with jam just like “The George.”



“

I'm a big believer that presentation is just as important as the actual meal prepared, even if it's just a plain Tuesday.

– Erica Domesek,
@psimadethis

Bagel Board

by Erica Domesek

#44 of 140

SERVINGS : 6-10 **TIME :** 35 minutes **INGREDIENTS :** 20

Whether you are entertaining a group or just creating Sunday brunch at home, nothing says OMG like a bountiful food board. I love arranging everything from snacks to full meals on boards, which allow people to create their own plate with the items they crave.

When it comes to a brunch gathering, Bagels are our go-to items for everyone, so I gather all of the most delicious and colorful toppings to accompany Thomas'® Mini Bagels—the perfect Bagel base!

Erica Domesek

INGREDIENTS

- Thomas'® Plain Mini Bagels
- soft boiled eggs
- cream cheese
- smoked salmon
- tomato
- lettuce
- cucumber
- avocado
- red onion
- Colby Jack cubes
- feta cheese
- radish
- dill
- capers
- lemon
- strawberries
- watermelon
- mango
- dragon fruit
- raspberries

DIRECTIONS

- 1 Grab your favorite serving platter and get creative!
- 2 Slice fruits and veggies in unique ways, using cookie cutters if you're feeling crafty.
- 3 Cheeses can be sliced or even cubed—anything goes!
- 4 Layer and arrange toppings around your bagels and enjoy!

Eggs Chesapeake

#45 of 140

SERVINGS : 2 TIME : 50 minutes INGREDIENTS : 14

"Thomas'® English Muffins are a classic foundation for this Eggs Chesapeake dish. It makes it fun and delicious to eat seafood!" We love this recipe win brought to us by Linda C (@llcornish). We've enjoyed watching people don their honorary chef's hats and treat themselves to amazing Thomas'® English Muffins meals.

SANDWICH INGREDIENTS

- 2 Thomas'® Light Multi-Grain English Muffins
- 4 eggs
- 1 tbsp vinegar

CRAB CAKE INGREDIENTS

- ½ cup panko breadcrumbs
- 1 egg, beaten
- ½ cup mayo
- ¼ cup fresh basil, chopped
- ½ tsp seafood seasoning
- 1 tbsp dry mustard
- 1 tsp lemon juice
- 1 lb Maryland crabmeat

HOLLANDAISE INGREDIENTS

- 3 egg yolks
- ⅓ cup water
- juice from 1 lemon
- 8 oz butter, melted
- salt & pepper

DIRECTIONS

- 1 In a large bowl, mix all crab cake ingredients except the crabmeat. Next, stir in the crabmeat, shape into 4 crab cakes and refrigerate 30 minutes.
- 2 Prep your Hollandaise sauce – bring a small pot with 2 inches of water to simmer.
- 3 Separate egg yolks into a small glass mixing bowl. Whisk in ⅓ cup of water, then place the mixing bowl over the pot. Continue to whisk without scrambling, aiming for consistent, gentle heat. The mixture should be thick yet fluffy with a pale yellow color.
- 4 Remove from heat. Continue to whisk the egg mixture, add lemon juice and drizzle in the melted butter. Season with salt & pepper. Set aside in a warm place.
- 5 In skillet over medium heat, sear crab cakes 5–7 minutes each side until golden brown.
- 6 Bring a pot of water to boil. Stir in vinegar and swirl the water in the pot. Crack eggs one at a time into pot, swirling the water before each egg.
- 7 Once all four eggs are in the water, bring heat down to simmer for about 4–5 minutes.
- 8 Once the eggs and crab cakes are ready to go, split your English Muffins with hands or a fork and lightly toast. Top each half with a crab cake, a poached egg, and a drizzle of Hollandaise sauce.



Eggs Benedict Casserole

#46 of 140

SERVINGS : 6 TIME : 1 hour 5 minutes INGREDIENTS : 9

The family's going to love this dish and love you for making it. You don't even have to tell them we suggested it! The credit is all yours.

INGREDIENTS

- 6 Thomas'® Light Multi-Grain English Muffins
- 1 cup Canadian bacon, diced
- ½ cup white onion, diced
- 3 cups heavy cream
- 8 eggs, divided
- 1 cup Hollandaise sauce
- chopped chives
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork. Line a 9x13" casserole dish with English Muffin bottoms and top evenly with Canadian bacon and onions. Place English Muffin tops on with the Nooks & Crannies yumminess facing out.
- 3 In a bowl, whisk heavy cream and 2 eggs. Pour mixture over English Muffins, making sure to coat evenly.
- 4 Crack remaining eggs one at a time and gently place on top of each English Muffin. Season with salt & pepper.
- 5 Bake for 40–45 minutes until egg whites have cooked through, but yolks are not solid.
- 6 Remove from heat and top with Hollandaise sauce and chives.



BRUNCH

Buffalo Chicken Salad Mini Croissants

#47 of 140

SERVINGS : 10

TIME : 30 minutes

INGREDIENTS : 10

Sometimes the littlest things pack the biggest punch. This can definitely be said for these tasty morsels. Serve these to guests or just keep them all to yourself – we’re not judging.



INGREDIENTS

- 10 Thomas’® Mini Croissants
- 2 cups rotisserie chicken, shredded
- ½ cup buffalo sauce
- 1 cup Greek yogurt
- ½ cup crumbled blue cheese
- ¾ cup celery, chopped
- 1 tsp onion salt
- 10 slices thick-cut bacon
- salt & pepper

DIRECTIONS

- 1 Mix together shredded rotisserie chicken, buffalo sauce, Greek yogurt, crumbled blue cheese, chopped celery, onion salt, and salt & pepper to taste.
- 2 Cook bacon in skillet over medium heat for 8–10 minutes, flipping once.
- 3 Split Mini Croissants with a serrated knife and top with buffalo chicken salad and bacon.

BRUNCH

Caprese Brunch Mini Bagels

#48 of 140

SERVINGS : 6

TIME : 25 minutes

INGREDIENTS : 6

Behold these Caprese brunch sandwiches in all their mouthwatering glory! Get on the trend now, thank us later.



INGREDIENTS

- 6 Thomas’® Plain Mini Bagels
- 6 tbsp pesto
- 6 slices mozzarella
- 6 slices tomato
- 6 slices thick-cut bacon
- fresh ground black pepper

DIRECTIONS

- 1 Split Mini Bagels and lightly toast.
- 2 Spread bottom halves with pesto and top with mozzarella, tomato, thick-cut bacon, and Bagel top.
- 3 Sprinkle with fresh ground pepper and serve for the most delicious brunch ever.

The Gravy Train

#49 of 140

SERVINGS : 6 TIME : 45 minutes INGREDIENTS : 8

Making your restaurant favorites at home is a special kind of satisfying, and this sausage and gravy on Thomas’® English Muffins recipe is the timeless comfort food you’ll be making again and again. And again.

INGREDIENTS

- 6 Thomas’® Original English Muffins
- 1 lb ground breakfast sausage
- 4 tbsp butter
- 5 tbsp flour
- 2 cups milk
- 6 eggs
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork and place on a baking sheet. Toast for 5 minutes.
- 3 Bring a skillet to medium-high heat and add breakfast sausage, cooking for 5–6 minutes until browned and cooked through.
- 4 Remove from pan reserving leftover fat.
- 5 Bring heat to medium and add 2 tbsp butter to skillet and melt.
- 6 Stir in 5 tbsp flour to form a roux.
- 7 Gradually whisk in 2½ cups milk, pouring a little at a time until gravy has formed. Whisk in additional 1 tbsp flour at a time if gravy needs to thicken.
- 8 Add salt & pepper.
- 9 Stir in sausage to gravy.
- 10 In a separate skillet, bring to medium heat and add remaining 2 tbsp butter. Begin to crack eggs and fry, 4–5 minutes for sunny side up.
- 11 Add fried eggs to English Muffins and top with gravy.



French Toast Melt

#50 of 140

SERVINGS : 2 TIME : 40 minutes INGREDIENTS : 11

“I’ve never been a French toast fan, but after this my opinion changed. Such a perfect start to the morning!” Kelsey M (@wildflowerbites), we’re glad we could be part of your Thomas’® English Muffin French toast friendship. We hope it’s a long and fulfilling one.



INGREDIENTS

- 2 Thomas’® 100% Whole Wheat English Muffins
- 2 eggs
- 1 cup soy milk
- 1½ tsp cinnamon
- ¼ tsp vanilla extract
- ½ cup frozen jumbo blueberries, melted
- 2 tbsp creamy peanut butter
- 1 tbsp coconut shreds
- 1 tbsp pepitas
- 2 tbsp maple syrup
- 1 tbsp butter

DIRECTIONS

- 1 Whisk together eggs, milk, 1 tsp cinnamon, and vanilla extract.
- 2 Once mixed thoroughly, split English Muffins with hands or a fork, then dip each half in milky mix for about 8 seconds each.
- 3 Place skillet over medium heat and add butter. Cook English Muffins for a few minutes each side until golden brown and crisp.
- 4 Serve hot and top with blueberries, peanut butter, coconut, remainder of cinnamon, pepitas, and syrup.

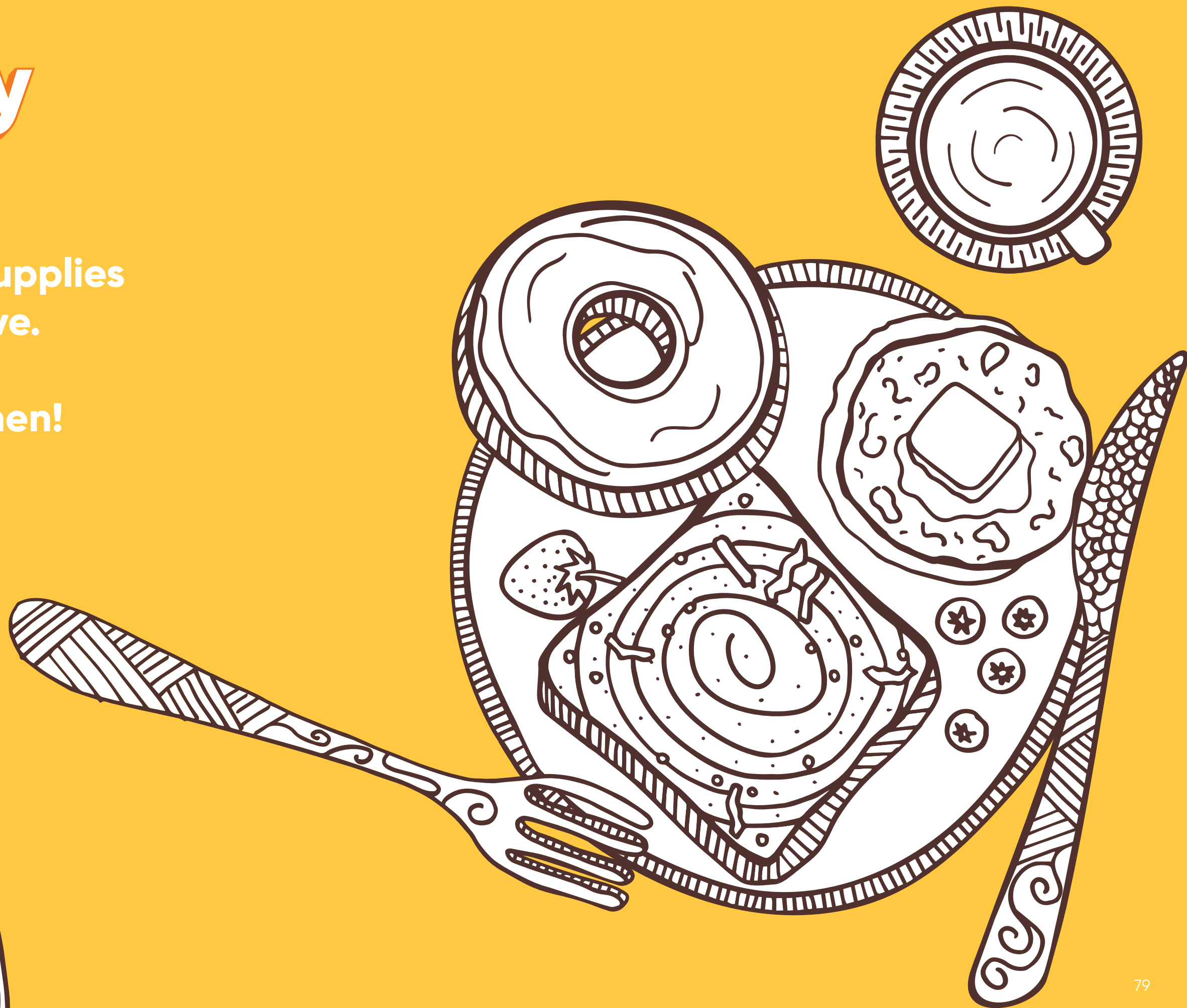
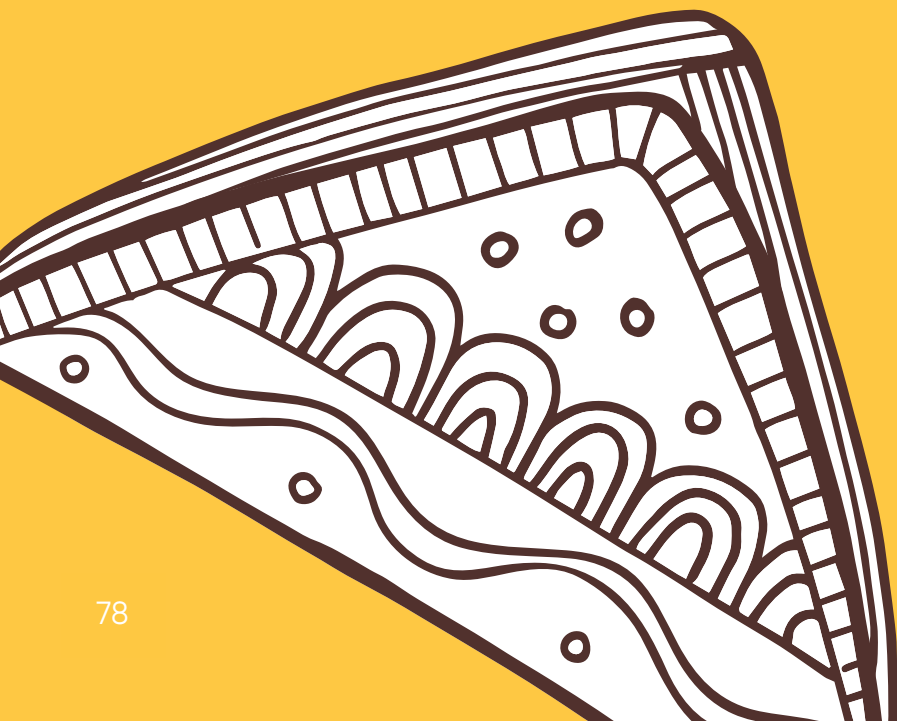
Brunch



The sweet
spot between
breakfast & lunch

Color My Brunch

Bust out the craft supplies and let's get creative. Then hungry. Then creative in the kitchen!





Lunch

Welcome to the meal that made the sandwich famous. To us, lunch is that anything-goes kinda time. There are quick lunches and long lunches and big lunches and light lunches—and we think we’ve covered most of them here. Happy lunchin’!



Turkey Burgers for All

#51 of 140

SERVINGS : 4 **TIME :** 40 minutes **INGREDIENTS :** 12

Time to get your grill on! This is the ideal burger for English Muffin lovers, foodies, burger fiends, or anyone who’s hungry, really. (Or really hungry.)

INGREDIENTS

- 4 Thomas’® Light Multi-Grain English Muffins
- 2 tbsp extra virgin olive oil
- 1 lb ground turkey
- ½ tsp salt
- ½ tsp pepper
- ½ cup Greek yogurt
- 3 tbsp sriracha sauce
- juice from ½ lemon
- 1 avocado, sliced
- 1 tomato, sliced
- ½ cucumber, sliced
- sunflower sprouts



DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork and place on a baking sheet. Toast for 5–7 minutes until golden brown.
- 3 Form 4 patties from ground turkey and season with salt & pepper.
- 4 Bring grill to medium-high heat and cook burgers for 5 minutes per side, flipping once.
- 5 Mix together Greek yogurt, sriracha and lemon juice.
- 6 Spread on toasted English Muffins then add burger patties.
- 7 Top with sliced avocado, tomato, cucumber, and sunflower sprouts.
- 8 Add top half of English Muffin and enjoy!

Taco Grilled Cheese Delight

#52 of 140

SERVINGS : 4 **TIME :** 40 minutes **INGREDIENTS :** 11

Sometimes you just want all your favorite things at once. This hearty lunch meal is one of those times.



INGREDIENTS

- 4 Thomas’® Original English Muffins
- 1 lb ground beef
- 1 tbsp vegetable oil
- ½ onion, diced
- 1 packet taco seasoning
- 4 slices Pepper Jack cheese
- sliced jalapeños
- pico de gallo
- guacamole
- salt & pepper

DIRECTIONS

- 1 Bring a skillet to medium heat, then brown ground beef for 6–7 minutes. Remove and drain fat.
- 2 Add oil to another skillet and sauté onion for 5 minutes. Add beef, stir in taco seasoning and cook for 4 minutes. Season with salt & pepper to taste.
- 3 Split English Muffins with hands or a fork and top each with a slice of Pepper Jack cheese. Lightly toast until cheese is melted.
- 4 Top with beef, sliced jalapeños, pico de gallo, and guacamole.
- 5 Chow down!

Eggs-traordinary Egg Salad Sandwich

#53 of 140

SERVINGS : 4 TIME : 45 minutes INGREDIENTS : 10

We like our egg salad sandwiches with a twist. And by ‘twist’ we mean we like them on Thomas’® English Muffins (obviously) and loaded with bacon. If that sounds like your kind of shake up, you’re going to love this.

INGREDIENTS

- 4 Thomas’® Original English Muffins
- 4 eggs
- ½ cup mayo
- 1 tbsp apple cider vinegar
- ½ tsp smoked paprika
- 1 green onion, chopped
- 4 slices thick-cut bacon
- sunflower sprouts
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork and place on a baking sheet. Toast for 5–7 minutes until golden brown.
- 3 Add eggs to a pot and add cold water, covering eggs. Add lid to pot and bring to a boil over high heat for 7 minutes. Remove from heat and pour out hot water. Fill pot with ice cubes and cold water.
- 4 Add bacon to a skillet and bring to medium-low heat.
- 5 Flip occasionally and cook through for 8–10 minutes to desired crispness.
- 6 Peel shells from eggs and dice, using both egg whites and yolks.
- 7 In a bowl, mix eggs, mayo, apple cider vinegar, paprika, and green onion, adding salt & pepper to taste.
- 8 Divide egg salad and add to English Muffin bottoms. Top with bacon slices and sunflower sprouts. Add top halves of English Muffins and enjoy!



Crispy Bagel Chip Shrimp Tostadas

#54 of 140

SERVINGS : 4 TIME : 40 minutes INGREDIENTS : 15

Well if this isn’t a fun little lunch and a unique play on Bagels then we don’t know what is. BYO appetite.

INGREDIENTS

- 4 Thomas’® Plain Bagels
- 2 tbsp olive oil (plus more for brushing)
- 1 lb shrimp, peeled and deveined
- 1 garlic clove, minced
- ¼ tsp cayenne pepper
- 1 tsp paprika
- ½ tsp chili powder
- juice from 1 lime
- 1 can refried beans
- guacamole
- pico de gallo
- fresh chopped cilantro
- jalapeños
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 With a serrated knife, thinly slice Bagels into chip size. Place on a baking sheet and brush with olive oil.
- 3 Bake for 12 minutes or until desired crispness. Remove from heat and let cool.
- 4 Bring a skillet to medium heat. Add 2 tbsp olive oil, shrimp, garlic, cayenne pepper, paprika, and chili powder. Cook for 8–10 minutes. Season with salt & pepper to taste and add juice from 1 lime once cooked.
- 5 In a small pot, heat refried beans over medium-low heat.
- 6 Spread refried beans on Bagel chips. Top with shrimp, guacamole, pico de gallo, fresh cilantro, and jalapeño.



LUNCH

Cali Veggie Bagel Burger

#55 of 140

SERVINGS : 4

TIME : 30 minutes

INGREDIENTS : 17

30-minute recipe alert! Do Meatless Mondays right with this plant-based hunger buster inspired by our veggie-loving Californian friends. Follow the recipe to a tee or make the patty and put whatever feels right between your Bagel halves. Either way, you win.

INGREDIENTS

- 4 Thomas[®] Plain Bagel Thins
- 1 can black beans, rinsed and drained
- 1 cup cooked brown rice
- 2 eggs
- 1 garlic clove, minced
- ½ cup green peppers, finely diced
- ½ cup red peppers, finely diced
- 1 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- ½ tsp cumin
- ½ tsp cayenne pepper
- ½ tsp pepper
- 2 tbsp cooking oil
- 1 avocado, mashed
- ½ cucumber, sliced
- bean sprouts
- bibb lettuce

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split Bagel Thins and place on baking sheet. Toast for 5–7 minutes until golden brown.
- 3 In a bowl, add black beans, brown rice, eggs, garlic, green and red peppers, soy sauce, Worcestershire sauce, cumin, cayenne pepper, and salt & pepper. Mash together with a fork until mixed.
- 4 Divide mixture into 4 patties.
- 5 Bring a skillet with oil to medium heat.
- 6 Add patties and cook for 4–5 minutes per side until crispy, flipping once.
- 7 Remove patties from heat, then place on Bagel bottoms and add lettuce.
- 8 Divide mashed avocado and spread on patties. Add bean sprouts and Bagel tops.



Easy BBQ Jackfruit Bagels

#56 of 140

SERVINGS : 2

TIME : 20 minutes

INGREDIENTS : 7

Fruit that cooks and can taste like meat? It's a thing. A wonderful, delicious thing! Here's the ultimate jackfruit recipe for those hungry Meatless Monday moments.



INGREDIENTS

- 2 Thomas[®] Plain Mini Bagels
- 1 can green jackfruit, drained and pulled into shreds
- 2 tbsp olive oil
- 1 tsp garlic powder
- ½ tsp salt
- ¼ cup of your favorite BBQ sauce (more for serving)
- slaw

DIRECTIONS

- 1 Add oil to a skillet over medium-low heat.
- 2 Once heated, add jackfruit, garlic powder, and salt and cook for 2 minutes, stirring frequently.
- 3 Add BBQ sauce and cook for another 3 minutes until warm, stirring frequently.
- 4 Split Bagels and lightly toast.
- 5 On bottom half of Bagel, place half the jackfruit mixture with a little more BBQ sauce if that's your vibe. Top with slaw and the Bagel top. Eat up!



Caprese Toasties by Laura Fuentes

#57 of 140

SERVINGS : 2

TIME : 15 minutes

INGREDIENTS : 5

This Caprese Toasty recipe is everything you love about the classic fresh Mediterranean flavors of fresh tomatoes, basil, and balsamic vinegar inside the Nooks & Crannies texture of everyone's favorite Thomas'® English Muffin.

Laura Fuentes

INGREDIENTS

- 2 Thomas'® Original English Muffins
- ½ cup shredded mozzarella cheese
- ½ cup cherry tomatoes, halved
- 4 fresh basil leaves, chopped
- balsamic vinegar

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork and place on a baking sheet lined with parchment paper.
- 3 Top each half with mozzarella, cherry tomatoes, and basil.
- 4 Bake for 10 minutes or until the cheese is melted and the cherry tomatoes are slightly browned.
- 5 Remove from the oven and drizzle with balsamic vinegar.



A fun part of cooking is exploring new takes on classic dishes with simple and fresh ingredients that my family will enjoy eating.

– **Laura Fuentes,**
@momables

The Big Italian Bagel

#58 of 140

SERVINGS : 2 TIME : 12 minutes INGREDIENTS : 10

This sandwich is for those cravings that one type of deli meat just won't satisfy. It's got a winning combo of meats, cheese, and mayo on a Thomas'® Bagel and it is not safe from hungry thieves when left unattended in your home or work fridge. Don't say we didn't warn you.

INGREDIENTS

- 2 Thomas'® Plain Bagels
- 4 tbsp mayo
- ½ cup chopped giardiniera (hot pickled peppers)
- 6 thin-sliced salami
- 6 thin-sliced pepperoni
- 4 thin-sliced capicola ham
- 2 slices provolone cheese
- 4 white onion rings
- ½ cup roasted red pepper slices
- bibb lettuce leaves

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 Spread mayo and add chopped giardiniera to Bagel bottoms.
- 3 Add salami, pepperoni, capicola ham, provolone, white onion rings, roasted red pepper slices, bibb lettuce, and Bagel tops.



BLTA Bagel Sandwich

#59 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 6

Sometimes a few tasty staples are all you need to make a standout lunch that may just become your daily obsession. It happened for us with this simple bacon, lettuce, tomato, and avocado on a Thomas'® Everything Bagel, and it could happen to you too. Go with it.



INGREDIENTS

- 1 Thomas'® Everything Bagel
- 2 tbsp mayo
- 2 tomato slices
- bibb lettuce leaves
- 2 slices thick-cut bacon
- ½ avocado, sliced

DIRECTIONS

- 1 Split Bagel and lightly toast.
- 2 Add bacon to a skillet and bring to medium-low heat.
- 3 Flip occasionally and cook through for 8–10 minutes to desired crispness.
- 4 Spread mayo on Bagel bottom and add tomato slices, bibb lettuce, cooked bacon, and avocado slices. Add Bagel top.

Chicken Salad Bagel

#60 of 140

SERVINGS : 6

TIME : 15 minutes

INGREDIENTS : 11

"Cooking is all about experimenting with your tastes, and I love how simple and delicious Thomas'® are! They make it so easy to make breakfast (or any meal) totally your own!" Abby B of @abbyfitmed caught our attention on Instagram with this simple-yet-tasty Thomas'® Everything Bagel number. You just gotta love a classic lunchtime whip up.



INGREDIENTS

- 6 Thomas'® Everything Bagels
- 1 rotisserie chicken, pulled into small pieces
- 4 hard boiled eggs
- 2 cups celery, diced
- 1 cup carrots, diced
- 1 cup sliced almonds
- 1¼ cups mayo
- 1 tsp pepper
- 1 tbsp garlic powder
- red pepper flakes to taste
- lettuce, optional for garnish

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 In a bowl, mix all other ingredients together until well combined.
- 3 Place on Bagels with any lettuce you might like, serve and enjoy!

Where The Buffalo Roam

#61 of 140

SERVINGS : 2

TIME : 30 minutes

INGREDIENTS : 15

A little buffalo spice never tasted so nice as when served between two halves of an English Muffin. True story, y'all.

INGREDIENTS

- 2 Thomas'® Original English Muffins
- 2 chicken breasts
- 2 eggs
- ½ cup whole milk
- 1 cup flour
- 1 tbsp smoked paprika
- ½ tsp cayenne pepper
- ½ tsp salt
- ½ tsp black pepper
- 2 cups vegetable oil
- ½ cup buffalo sauce
- bibb lettuce
- blue cheese crumbles
- pickles
- mayo

DIRECTIONS

- 1 Preheat oven to 375° F.
- 2 Pound chicken breasts until 1 ½ inches thick.
- 3 In a bowl, whisk eggs and milk.
- 4 In another bowl, mix together flour, salt, cayenne pepper, smoked paprika, and black pepper.
- 5 Dip chicken breast in dry mixture, then wet mixture, and then again in dry mixture.
- 6 Bring vegetable oil to medium heat in a Dutch oven.
- 7 Cook chicken for 9–10 mins turning once and remove from heat.
- 8 While chicken is cooling, split English Muffins with hands or a fork and place on a baking sheet. Toast for 5–7 minutes until golden brown.
- 9 Once chicken is cooled, coat chicken in buffalo sauce.
- 10 Place bibb lettuce, chicken, blue cheese crumbles, and pickles onto bottom half of the English Muffin. Spread mayo onto other half, top, and enjoy!



Let's Go Ham!

Pimento Grilled Cheese

#62 of 140

SERVINGS : 4 TIME : 40 minutes INGREDIENTS : 14

If taking a classic and turning it into something new and amazing is wrong, we never want to be right. We also never wanted this sandwich to end, but some things in life are just unavoidable.

INGREDIENTS

- 4 Thomas'® Original English Muffins
- 3 cups cheddar cheese, grated
- ½ cup mayo
- ½ block cream cheese
- 1 tbsp Worcestershire sauce
- 1 jar pimentos, drained and diced
- ⅓ cup white onion, grated with juices
- ½ tsp smoked paprika
- ¼ tsp cayenne pepper
- ½ tsp garlic powder
- 2 tbsp butter
- 8 slices ham
- salt & pepper

DIRECTIONS

- 1 In a bowl, mix cheddar cheese, mayo, cream cheese, Worcestershire sauce, pimentos, grated onion with juices, smoked paprika, cayenne pepper, garlic powder, and salt & pepper to taste.
- 2 Split English Muffins with hands or a fork.
- 3 Bring skillet to medium heat then add butter. Place English Muffins inside down for 2 minutes.
- 4 Flip English Muffins and add 1 scoop pimento cheese mix to one half and 2 slices of ham on the other half. Bring halves together and cook in skillet for an additional 3–4 minutes per side until cheese is melty.
- 5 Repeat for each and bring halves together to make your melty, tasty, oh-so-yum sandwich.



The Everything

Everything Reuben

#63 of 140

SERVINGS : 1 TIME : 12 minutes INGREDIENTS : 6

If Everything is your everything then you'll agree that this recipe truly is everyyyyyyything. It's also proof you can teach an old Reuben new tricks.

INGREDIENTS

- 1 Thomas'® Everything Bagel
- 4 slices corned beef
- 1 slice Swiss cheese
- ¼ cup sauerkraut
- 1 tbsp whole grain mustard
- 1 tbsp everything seasoning

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Split Bagel, place cheese on one half and cook both halves for 5–7 minutes until cheese is melty.
- 3 Smear cheeseless half with mustard and top with corned beef, sauerkraut, and a sprinkle of everything seasoning. Add cheesy half and lunch is served!





Animal Bagels

by Bethany Ciotola

#64 of 140

SERVINGS : 2 **TIME :** 5 minutes **INGREDIENTS :** 7

I love surprising my kids with new recipes that they’ve never tried before. Mixing a few fruit pieces with their morning bagel to make fun animal faces is my way of giving them a little magic with their breakfast!

Bethany Ciotola

INGREDIENTS

- 1 Thomas’® Plain Bagel
- 2 tbsp peanut butter
- 2 tbsp cream cheese
- ¼ banana, sliced
- 1 strawberry, sliced
- 2 blueberries
- 5 chocolate chips

DIRECTIONS

- 1 Split Bagel and lightly toast.
- 2 Coat 1 half with peanut butter and the other half with cream cheese.
- 3 On 1 half, place banana slices where ears and nose would be, then arrange chocolate chips for eyes and on top of banana nose as pictured.
- 4 On the other half, place strawberry slices where ears and nose would be, add blueberries for eyes, then arrange chocolate chips on top of nose.
- 5 Voila, tasty Bear & Pig Bagel treats!



Cooking is one of the ways I like to express my creativity after a long day of routine!

– Bethany Ciotola,
@bethanyciotola



Deli in My Belly Tuna Melt

#65 of 140

SERVINGS : 4 TIME : 25 INGREDIENTS : 14

We've taken this diner classic and made it our own. Now all you need is someone to make it for you and you're set (but we promise it tastes *almost* as good if you have to prepare it yourself).

INGREDIENTS

- 4 Thomas'® Original English Muffins
- 3 cans chunk light tuna
- 1 cup mayo
- ½ cup celery, chopped
- 2 tbsp hot sauce
- 2 boiled eggs, chopped
- 2 tbsp Dijon mustard
- ¼ cup red onion, chopped
- 1 tsp onion salt
- 4 tbsp butter
- 8 slices cheddar cheese
- 8 slices tomato
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 In a bowl, mix together tuna, mayo, celery, hot sauce, boiled eggs, Dijon mustard, red onion, onion salt, and season with salt & pepper to taste.
- 3 Split English Muffins with hands or fork. Smear the outside and inside of each half with butter. Add a slice of cheddar cheese to the inside of each English Muffin. Add a tomato slice to the English Muffin bottoms and place on baking sheet to toast for 9 minutes.
- 4 Remove baking sheet from oven and then top each half with a scoop of tuna salad, reserving any leftover tuna for later snacking. Cook for an additional 3 minutes.
- 5 Remove from oven and bring top and bottom together for the ultimate melt.



Egg, Cheese & Grape Jelly Bagel

#66 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 5

"This is my favorite sandwich! Can be used for any meal and even a snack. The Thomas'® Bagels are best because they toast so perfectly." Thanks Candi C (@candicane82) for not only being one of our most loyal Instagram fans, but for inspiring us with this sweet and savory Bagel dish that we tried and looooooved.



INGREDIENTS

- 1 Thomas'® Plain Bagel
- 2 eggs
- 2 slices American cheese
- 2 tbsp butter or margarine
- 1–2 tbsp grape jelly

DIRECTIONS

- 1 Preheat oven or broiler to 425° F.
- 2 Split Bagel and spread both sides with butter then toast until golden brown.
- 3 Spread grape jelly on both halves.
- 4 Add spoonful of butter to pan.
- 5 In a bowl, crack and whisk two eggs.
- 6 Add eggs to skillet over medium heat and fold with a spatula until they are mostly firm. Add slices of cheese and mix into eggs until melty.
- 7 Place mixture on Bagel and serve!

Life Is Peachy Bagel

#67 of 140

SERVINGS : 2 TIME : 6 minutes INGREDIENTS : 5

Some days you just want something sweet for lunch, and it's on those days this not-so-famous Bagel recipe will be the one to beat. It brings sweet, fruity flavors, set off by a shock of mint and creamy cottage cheese. We think you're gonna love it. Like, LOVE love it.



INGREDIENTS

- 2 Thomas[®] Plain Bagels
- 1 peach, pitted and sliced
- ½ cup 2% fat cottage cheese
- 2 tbsp orange marmalade
- mint leaves

DIRECTIONS

- 1 Split Bagels and lightly toast.
- 2 Spread Bagel bottoms with marmalade and cottage cheese. Add peach slices and mint leaves. Add Bagel tops. Dig in!

Sweet Brie Turkey Panino

#68 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 6

Whether sweet and savory is high on your flavor rotation or you're new to the game, this sandwich almost demands a second helping.

INGREDIENTS

- 2 slices Thomas[®] Cinnamon Swirl Bread
- 1 tbsp butter
- 1 tbsp mayo
- sliced deli turkey
- ½ apple, sliced
- 2 slices Brie cheese

DIRECTIONS

- 1 Spread ½ tbsp butter on one side of a Swirl Bread slice and spread ½ tbsp mayo on other side. Repeat with second slice.
- 2 Add sliced deli turkey, apple, and Brie cheese to mayo side of bread and top with the other slice.
- 3 Place sandwich in panini press and cook approx. 4–5 minutes until cheese is melted.



PB&J Etc.

#69 of 140

SERVINGS : 1 TIME : 5 minutes INGREDIENTS : 7

That feeling when you're craving a classic but want to give it a little something extra? That's the feeling we were having when we created this gem.



INGREDIENTS

- 1 Thomas'® Cinnamon Raisin Bagel
- 2 tbsp peanut butter
- 2 tbsp strawberry jam
- ½ apple, sliced
- ½ banana, sliced
- 1 tbsp pomegranate seeds
- 1 tbsp slivered almonds

DIRECTIONS

- 1 Halve a Cinnamon Raisin Bagel and lightly toast.
- 2 Spread peanut butter onto Bagel bottom and strawberry jam onto Bagel top.
- 3 Place sliced apple and sliced banana on top of the peanut butter, then sprinkle with pomegranate seeds and slivered almonds.
- 4 Finish with jammed-up Bagel top and enjoy!

Fried Bologna Bagel

#70 of 140

SERVINGS : 2 TIME : 35 minutes INGREDIENTS : 15

"This dish is a throwback to childhood memories growing up in rural Missouri, except we've turned up the volume a bit. Proof that ordinary ingredients can produce extraordinary results." Brett A of @wilmasgoodfood, thank you so much for this mouthful of a Thomas'® Bagel creation. If you're around Kansas City, drop in and pay them a visit!

INGREDIENTS

- 2 Thomas'® Everything Bagels
- 1 lb sliced bologna
- 6 slices provolone cheese
- 1 vidalia onion, cut into ½" rings
- 1 cup flour
- 1 cup panko bread crumbs
- 2 eggs, beaten
- ½ cup mayo
- ¼ cup cucumber, chopped
- 3 cloves roasted garlic
- 1 tbsp lemon juice
- ¼ cup vegetable oil
- butter
- salt & pepper

DIRECTIONS

- 1 Place mayo, garlic, cucumber, and lemon juice in a food processor. Pulse until incorporated. Set aside.
- 2 In a large skillet over medium heat, toast buttered Bagels until golden brown. Remove from heat.
- 3 Turn heat to medium-high, add oil and fry bologna until it begins to get crispy. Add cheese, melt, and set aside.
- 4 Dredge onion rings in flour, dip in egg, and dredge in panko. Repeat through egg and panko for extra crispy onion rings.
- 5 Deep-fry in vegetable oil for 3–4 minutes until golden brown. Set aside on paper towels and season with salt & pepper.
- 6 Arrange Bagels, add bologna and cheese, and cucumber mayo. Top with onion rings and Bagel tops.



Supreme Pizza Dip with Mini Bagels

SERVINGS : 4 **TIME :** 45 minutes **INGREDIENTS :** 11

Pizza, but make it cheesier and dippier and funner (those last two aren't words, but you get it). The fam isn't going to know what hit them when you pull this meal out of your deliciousness sleeve.

INGREDIENTS

- 8 Thomas[®] Mini Bagels
- 1 block cream cheese
- 3 cups shredded mozzarella
- 1¼ tbsp Italian seasoning
- 1½ cups marinara
- ⅓ cup pepperoni
- ¼ cup red bell pepper, diced
- ¼ cup green bell pepper, diced
- ¼ cup white onion, diced
- ¼ cup sliced black olives
- 1 garlic clove, minced

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 In a bowl, mix cream cheese, 2 cups shredded mozzarella, and 1 tbsp Italian seasoning.
- 3 Spread cheese mixture evenly over a 10" cast iron skillet or 8x8" casserole dish, cover in marinara sauce and top with the remainder of the mozzarella.
- 4 Top with pepperoni, red and green pepper, onion, garlic, and sliced black olives, then sprinkle with ¼ tsp Italian seasoning.
- 5 Bake for 30 minutes until cheese is bubbling.
- 6 About 5 minutes before the dish is ready, go ahead and split your Mini Bagels and lightly toast.
- 7 Serve with Mini Bagels as dippers!



Chicken Caesar Salad
with Parm Croutons

#72 of 140

SERVINGS : 4

TIME : 35 minutes

INGREDIENTS : 12

Game-changing crouton vibes coming in hot. These promise to make any and every salad incalculably more delicious.



- INGREDIENTS
- 4 Thomas'® Original English Muffins
 - 2 chicken breasts
 - 1 tsp salt
 - 1 tsp black pepper
 - 4 tbsp olive oil
 - ½ cup grated parmesan
 - ½ tsp red pepper flakes
 - ¼ tsp garlic powder
 - 1 tsp dried parsley
 - 1 head romaine lettuce
 - shaved parmesan
 - Caesar dressing

- DIRECTIONS
- 1 Preheat oven to 400°F.
 - 2 Add ½ tsp salt and ½ tsp pepper to 2 chicken breasts and grill on medium heat for 8 minutes per side.
 - 3 Remove from heat and let rest for 5 minutes. Cut into cubes.
 - 4 Split your English Muffins with hands or a fork, brush with olive oil, and sprinkle with parmesan, ½ tsp salt, ½ tsp black pepper, red pepper flakes, garlic powder, and dried parsley.
 - 5 Bake for 20 mins and cut into quarters.
 - 6 Chop romaine and top with chicken, croutons, parmesan, and dressing.

Chicken Caesar
Salad Sandwich

#73 of 140

SERVINGS : 4

TIME : 25 minutes

INGREDIENTS : 6

Fact: It's still a salad if you put it on a Thomas'® English Muffin. In fact, it's an even better salad this way. Try it out with this Chicken Caesar Salad Sandwich first, and then take your favorites and run with it from there.

- INGREDIENTS
- 4 Thomas'® Original English Muffins
 - 2 chicken breasts, cooked
 - ½ cup Caesar dressing
 - 4 thick-cut bacon slices
 - 2 cups romaine lettuce leaves, roughly chopped
 - freshly cracked black pepper



- DIRECTIONS
- 1 Preheat oven to 375°F.
 - 2 Add bacon to a skillet and bring to medium-low heat.
 - 3 Flip occasionally and cook through for 8–10 minutes to desired crispness. Remove from heat and once cooled, tear into pieces.
 - 4 Dice cooked chicken breasts and add to a bowl. Stir in Caesar dressing and bacon pieces.
 - 5 Fold in lettuce to mixture and add pepper to taste.
 - 6 Split English Muffins with hands or a fork and place on a baking sheet. Toast in oven for 5–7 minutes until golden brown.
 - 7 Spoon salad onto English Muffin bottoms and add tops.

Chickpea Hummus with Za'atar Dippers

#74 of 140

SERVINGS : 6-10

TIME : 1 hour 15 minutes

INGREDIENTS : 18

If someone ever tries to tell you that English Muffins are just for breakfast, show them this recipe and walk away. Unless you'd prefer this recipe for breakfast, in which case, have at it!

Za'atar Dipper Ingredients

- 6 Thomas'® Original English Muffins
- olive oil for brushing
- ½ cup dried thyme
- 2 tbsp dried sumac
- 3 tbsp sesame seeds, lightly toasted
- ½ tsp cumin
- 1 tsp salt
- 1 tsp pepper

Crispy Chickpea Ingredients

- 1 can chickpeas, drained
- 2 tbsp olive oil
- 1 tsp smoked paprika
- ½ tsp cumin
- ½ tsp salt
- ½ tsp pepper

Hummus Ingredients

- 1 can chickpeas, drained (save the liquid)
- 2 tbsp liquid from chickpeas
- 1 garlic clove
- 2 tbsp tahini
- juice from 1 lemon
- 2 tbsp olive oil (plus more for blending)
- salt & pepper

Directions

- 1 Preheat oven to 400°F.
- 2 In a bowl, mix dipper seasoning ingredients to make Za'atar.
- 3 Split English Muffins with hands or a fork, brush each with olive oil, sprinkle with Za'atar, and then cut each in half. Place on a baking dish and cook for 15 minutes or until golden brown.
- 4 While your dippers cook, mix together crispy chickpea ingredients together in a bowl. Place on a baking sheet and roast in the pre-heated oven for 45 minutes or until crispy.
- 5 In a food processor, add your hummus ingredients. Begin to blend while drizzling in more olive oil until smooth. Season with salt & pepper to taste.
- 6 Transfer hummus to a bowl, top with crispy chickpeas, and serve with your English Muffin Za'atar dippers.



Ultra Cheesy Mac & Cheese Leftovers Sandwich

#75 of 140

SERVINGS : 1

TIME : 10 minutes

INGREDIENTS : 7

A sandwich so insanely delish that it might keep you up at night. We get it. FYI: the recipe is for sharing, the meal is for having all to yourself.



Ingredients

- 1 Thomas'® Original English Muffin
- 2 tbsp butter
- 2 tsp mayo
- 2 slices cheddar cheese
- ½ cup (heaped) mac and cheese leftovers
- 1 slice thick-cut bacon, cooked
- 1 tomato slice

Directions

- 1 Bring a skillet to medium heat and add 2 tbsp butter.
- 2 Split an English Muffin with hands or a fork and smear 1 tsp mayo on the outside of both halves.
- 3 Place each piece face down on skillet for 2–3 minutes.
- 4 Flip English Muffins and add 2 slices cheddar cheese on both halves. Add mac and cheese, bacon, and tomato to one of the halves.
- 5 Reduce heat to medium-low and cook until cheese is melty.
- 6 Place the halves together and go to town!

Lunch

Ode to a balancing act

Ah, the bread.
The lunch pièce de résistance
that unites and enhances
your ingredients all at once...

It craves
getting cheesy.

It welcomes all your
favorite toppings.

It's ready to meet
your meat.

It's a lover of
all veggies.



Yum Finder

Can you find each of the five words below in the puzzle? Horizontal, vertical, and diagonal are all fair play, but don't worry—we won't make you read backwards!

- 1

Thomas
- 2

Nooks
- 3

Crannies
- 4

English Muffins
- 5

Bagels
- 6

Swirl Bread
- 7

Mini Croissants
- 8

Breakfast
- 9

Brunch
- 10

Lunch
- 11

Snacks
- 12

Dinner
- 13

Dessert
- 14

Butter
- 15

Cinnamon
- 16

Everything
- 17


Yummy
- 18

Toaster
- 19

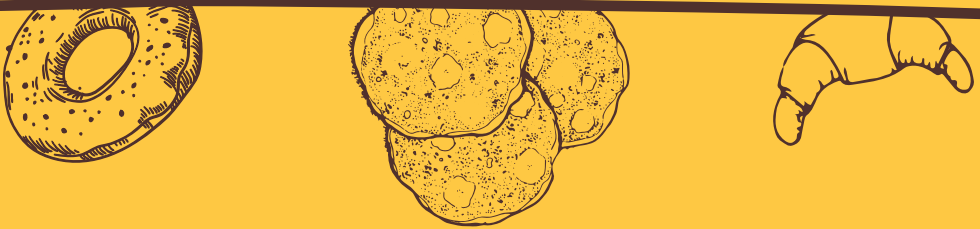
Eggs
- 20

Bacon

Answers can be found in the Answer Key on page 203.

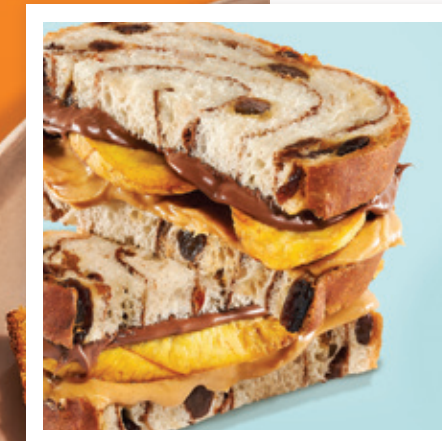


C	I	N	N	A	M	O	N	G	B	X	I	D	F	H	D	R	N	H	D
H	R	F	E	T	M	P	L	U	N	C	H	R	W	J	E	K	G	L	U
K	P	R	A	Y	Q	B	R	A	E	O	E	V	A	Q	S	Q	A	T	I
G	B	Q	G	U	W	N	R	U	W	C	N	V	X	O	S	Y	H	B	X
Y	J	P	X	M	B	X	J	E	Q	D	R	X	Z	V	E	P	Q	R	C
V	G	G	H	M	B	X	C	R	A	A	L	A	V	W	R	O	K	U	R
J	S	B	G	Y	U	Q	L	T	I	K	O	N	N	R	T	P	U	N	Z
J	S	S	Z	U	K	H	H	O	L	Q	F	K	O	N	K	O	Z	C	X
B	G	K	Q	D	T	H	O	M	A	S	J	A	E	O	I	H	V	H	L
A	S	W	I	R	L	B	R	E	A	D	J	F	S	Z	K	E	A	Z	E
C	F	J	P	D	S	E	B	A	G	E	L	S	A	T	S	S	S	N	G
O	S	B	B	R	S	H	I	I	I	O	I	C	O	X	W	K	K	A	G
N	Y	A	K	I	L	N	X	Q	M	J	V	T	P	X	E	M	S	D	S
F	G	C	R	O	X	R	A	Z	G	Y	A	A	B	B	N	A	S	X	Q
X	D	Q	B	J	K	S	U	C	I	P	K	D	I	N	N	E	R	L	P
U	E	T	O	A	S	T	E	R	K	Y	U	N	P	M	R	I	X	X	U
K	A	V	I	X	O	W	R	Z	X	S	S	I	B	U	T	T	E	R	A
G	O	A	V	O	R	M	I	N	I	C	R	O	I	S	S	A	N	T	S
A	V	Q	R	K	E	V	E	R	Y	T	H	I	N	G	K	L	R	K	D
E	N	G	L	I	S	H	M	U	F	F	I	N	S	C	S	S	S	F	G



Snack

We love snacks. They bring joy. They bring flavor. They make 3pm (and all the other in-between-meal times) not just bearable, but enjoyable. And if there's anything we know, it's how to snack well. Join us!



Pecan Pie Cream Cheese

#76 of 140

SERVINGS : 2

TIME : 8 minutes

INGREDIENTS : 9

Shake up your snack game with this simple and quick take on everyday cream cheese. It's here in the snack section, but keep it for whenever your bagel calls for something a little sweet.



INGREDIENTS

- 2 Thomas'® Cinnamon Raisin Bagels
- 1 block cream cheese, room temperature
- 2 tbsp sour cream
- 1 heaped cup pecans, roughly chopped
- ¼ cup brown sugar
- ½ tsp vanilla extract
- 1 tbsp maple syrup
- 1 tbsp bourbon (optional)
- 2 tbsp butter, room temperature

DIRECTIONS

- 1 In a bowl, mix together cream cheese, sour cream, chopped pecans (save a few tablespoons for serving), brown sugar, vanilla extract, maple syrup, bourbon (optional), and butter.
- 2 Sprinkle top with additional pecans.
- 3 Split Bagels and lightly toast.
- 4 Smear 2 tbsp pecan pie cream cheese on each side and enjoy for the perfect snack.

Strawberry Cheesecake Dip

#77 of 140

SERVINGS : 6-8

TIME : 45 minutes

INGREDIENTS : 13

Ready to blow minds with a snack to end all snacks? This sweet treat is the ultimate snacking game changer. Your fam's gonna love it and so are you.

INGREDIENTS

- 6 slices Thomas'® Cinnamon Raisin Swirl Bread
- 6 tbsp butter
- 3 cups strawberries
- ⅔ cup water
- ½ cup sugar
- juice from half a lemon
- 1 tsp cornstarch
- 1 block cream cheese, room temperature
- ½ cup powdered sugar
- ½ cup heavy cream
- 1 tbsp sour cream
- 1 tsp vanilla extract
- 1 cup Graham crackers, crushed



DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Spread each slice of Swirl Bread with 1 tbsp butter then cut diagonally. Place on a baking sheet then bake for 6-7 minutes until golden. Remove from heat and let cool.
- 3 In a saucepan over high heat, bring strawberries, water, sugar, and lemon juice to a boil.
- 4 Reduce heat. Remove 2 tbsp liquid, place into separate bowl and whisk in cornstarch. Add back to the saucepan, stir and simmer for 12 minutes. Remove from heat and let cool.
- 5 In a bowl, mix cream cheese, powdered sugar, heavy cream, sour cream, and vanilla extract with a hand mixer.
- 6 Add cheese mixture to serving bowl and top with strawberry filling and crushed Graham crackers. Serve with toasted Swirl Bread and love every bite!

Wintry English Muffin

#78 of 140

SERVINGS : 6 TIME : 15 minutes INGREDIENTS : 6

Snack time is made creative with this tasty snowman. Because cooking with the kids can be fun for everyone. Brrrrrrr!



INGREDIENTS

- 6 Thomas® Original English Muffins
- 1 cup cream cheese
- ½ cup coconut flakes
- ¼ cup raisins
- 1 cucumber, ribboned
- celery sticks

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork, and place on a baking sheet. Toast for 5–7 minutes until golden brown.
- 3 Spread cream cheese on English Muffins and sprinkle with coconut flakes. Let your little ones add their healthy toppings to decorate their snowmen. Our favorites are ribboned cucumber for scarves, raisins for eyes, and celery sticks for arms.

Swirl Bread Brittle

#79 of 140

SERVINGS : 4–6 TIME : 1 hour 30 minutes INGREDIENTS : 6

Just another crafty way to use Swirl Bread to knock off socks. This is perfect for when you're all craving something a little sweet.

INGREDIENTS

- 8 slices Thomas® Cinnamon Raisin Swirl Bread
- 1 cup heavy cream
- ¾ cup sugar
- 1 tsp cornstarch
- 1 tsp vanilla extract
- 1 cup salted peanuts, roughly chopped

DIRECTIONS

- 1 Preheat oven to 325°F.
- 2 Line a baking sheet with parchment paper.
- 3 In a saucepan, mix heavy cream with sugar, cornstarch, and vanilla extract. Bring to a simmer over medium-high heat then reduce to low heat stirring until all sugar is dissolved and sauce is thickened. Remove from heat and let cool.
- 4 Cut Swirl Bread slices in half, dip in sugar mixture, place on baking sheet, and sprinkle with peanuts.
- 5 Bake for 60 minutes, then check on crispiness. Bake up to 20 additional minutes, until Swirl Bread is crispy.



Rainbow Pizza Mini Bagels

#80 of 140

SERVINGS : 6

TIME : 30 minutes

INGREDIENTS : 8

Getting the kids to eat veggies is easy when they come in rainbow form! They'll love these colorful Mini Bagel snack creations and so will you. Who doesn't love a rainbow?!

INGREDIENTS

- 6 Thomas'® Plain Mini Bagels
- 1 cup marinara sauce
- 1 cup shredded mozzarella cheese
- ½ cup red bell pepper, finely diced
- ½ cup orange bell pepper, finely diced
- ½ cup yellow squash, finely diced
- ½ cup broccoli, finely chopped
- ½ cup red onion, finely chopped

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split Mini Bagels and place on a baking sheet.
- 3 Spoon marinara over each Mini Bagel and sprinkle mozzarella.
- 4 Top with red and orange bell pepper, squash, broccoli, and red onion in rows on Mini Bagels.
- 5 Bake for 10–13 minutes until cheese is bubbly. Enjoy with the kids, for Pride, or whenever!



How To Make Apricot Jam

#81 of 140

SERVINGS : 1

TIME : 15 minutes

INGREDIENTS : 5

This recipe is the ultimate 'me time' snack when served with a hot cup of tea. We love it and we think you will too.



INGREDIENTS

- 2 slices Thomas'® Cinnamon Swirl Bread
- 2 cups apricots, pitted and sliced
- ½ cup sugar
- 2 tbsp lemon juice
- Brie cheese, sliced

DIRECTIONS

- 1 In a small pot, add apricots, sugar, and lemon juice and cook on high for 10 minutes or until jam has thickened.
- 2 Remove from heat and chill.
- 3 Lightly toast Swirl Bread, spread with jam, and top with sliced Brie cheese.

Polar Bear Bagels

#82 of 140

SERVINGS : 1 TIME : 12 minutes INGREDIENTS : 5

"This is a complete win for me and my kids. They love making their own edible polar bears, and I love that they start the day off with a nutritious breakfast." When we saw that Alison from @thechildhoodglen had tagged us in these cutie patooty Thomas'® Mini Bagel creations, we knew it was a recipe worth sharing.

INGREDIENTS

- 1 Thomas'® Plain Mini Bagel
- 4 tbsp plain cream cheese
- 4 tbsp shredded coconut
- ½ banana, sliced
- 6 blueberries

DIRECTIONS

- 1 Split Mini Bagel and lightly toast.
- 2 Let cool a little and then spread with cream cheese.
- 3 Sprinkle coconut to cover all cream cheese.
- 4 Add sliced banana and blueberries as displayed to make the face.
- 5 Serve to the kids for a fun lil' snack!

SNACK



That's a Spicy Meatball Slider

#83 of 140

SERVINGS : 8 TIME : 45 minutes INGREDIENTS : 15

If this recipe was on Instagram, we'd slide into its DMs in a heartbeat. "You up? What you doing? We can't stop thinking about you."

INGREDIENTS

- 8 Thomas'® Plain Mini Bagels
- 1 cup panko bread crumbs
- ½ cup milk
- 1 lb ground beef
- 1 egg
- ½ cup parmesan cheese
- 1 garlic clove, minced
- 1 tbsp red pepper flakes
- ½ tsp salt
- ½ tsp garlic salt
- ½ tbsp black pepper
- 1 32 oz jar marinara
- 1 cup water
- 1 ball low moisture mozzarella, sliced
- Italian seasoning

DIRECTIONS

- 1 In a large bowl, mix panko breadcrumbs with milk.
- 2 Add ground beef, egg, parmesan, garlic, red pepper flakes, salt, black pepper, and garlic salt to mixture.
- 3 Form into 3-inch meatballs.
- 4 Add marinara and water to an Instant Pot. Add meatballs and cook on high for 11 mins. Release pressure naturally for 5 mins.
- 5 Preheat oven to 425° F.
- 6 Split Mini Bagels and top each with a meatball, marinara, and mozzarella.
- 7 Cook sliders in oven for 5–6 minutes until cheese is melted.
- 8 Sprinkle each with Italian seasoning and serve. Yummmmmm.



SNACK

The “We Can Everything That!” Dip

#84 of 140

SERVINGS : 1 TIME : 10 minutes INGREDIENTS : 5

Feeling especially extra today? Why not add a little extra everything to your everything? You won’t regret it.



INGREDIENTS

- 1 Thomas’® Everything Bagel
- 1 block cream cheese, room temperature
- ¼ cup sour cream
- 2 tbsp everything seasoning (plus more for serving)
- ½ tsp garlic salt

DIRECTIONS

- 1 Split Bagel and lightly toast.
- 2 In a bowl, mix together cream cheese, sour cream, everything seasoning, and garlic salt.
- 3 Sprinkle additional everything seasoning over finished cream cheese mixture and serve.

Fried Plantain and Peanut Butter Swirl Sandwich

#85 of 140

SERVINGS : 1 TIME : 25 minutes INGREDIENTS : 5

This. Because sometimes you just have to change things up and try something new. Sure, there’s 140 of those examples in this cookbook, but there’s a special spot in our heart for this recipe right here.



INGREDIENTS

- 2 slices Thomas’® Cinnamon Raisin Swirl Bread
- 1 plantain, peeled and sliced diagonally
- 2 tbsp butter
- 2 tbsp peanut butter
- 1 tbsp hazelnut spread

DIRECTIONS

- 1 Bring a skillet to medium-low heat and add butter.
- 2 Add plantain slices and cook for 4–5 minutes, flipping once.
- 3 While that cooks, lightly toast Cinnamon Raisin Swirl Bread.
- 4 Spread peanut butter on one slice and hazelnut spread on the other.
- 5 Place fried plantains on one slice and top with the other.
- 6 Slice down the middle and serve.

Beets By Thomas'

#86 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 12

There's no 'beeting' this bright snack option (that could easily be turned into lunch if you felt so inclined). The bonus part is there's something a little special about making your very own beet hummus-inspired spread. It's way quicker and easier than you might think, and definitely delicious!

INGREDIENTS

- 1 Thomas'® Everything Bagel
- 1 cup cooked beets, diced
- 1 can chickpeas, drained (save liquid from can)
- ¼ cup chickpea liquid
- ⅓ cup Greek yogurt
- juice from 1 lemon
- ½ cup extra virgin olive oil
- ¼ tsp salt
- ¼ tsp pepper
- ½ avocado, sliced
- ¼ cup crumbled feta
- parsley leaves

DIRECTIONS

- 1 Split Bagel in half and lightly toast.
- 2 In a blender or food processor, pulse beets, chickpeas, chickpea liquid, Greek yogurt, and lemon juice.
- 3 Pour in olive oil a bit at a time and pulse until hummus is smooth.
- 4 Season hummus with salt & pepper.
- 5 Spread hummus on Bagel and top with avocado slices, crumbled feta, pepper, and parsley leaves.



English Muffin Snack Skewers

#87 of 140

SERVINGS : 8 TIME : 20 minutes INGREDIENTS : 9

Call us big kids, but there is just something more fun about food on skewers! This afternoon snack can either redeem a bad day at school or really top off a great one!

INGREDIENTS

- 2 Thomas'® Original English Muffins
- hummus
- cubed cheddar
- Swiss cheese
- ham slices
- turkey slices
- lettuce
- cucumber, sliced
- cherry tomatoes

DIRECTIONS

- 1 Split English Muffins with hands or fork and lightly toast.
- 2 Smear a good amount of hummus on each half, and then cut each into quarters.
- 3 Add English Muffin quarters to skewer along with turkey and ham slices, cubed cheddar, Swiss cheese, lettuce, cucumber slices, and cherry tomatoes.
- 4 Serve to the kids (and adults) and enjoy this epic afternoon snack!



The Sweet Trail

#88 of 140

SERVINGS : 6 TIME : 15 minutes INGREDIENTS : 3

If you’ve been trying to think up more ways to get your trail mix in the mix (or even if you haven’t), this little snacky snack might be your answer. Because we’re all about mixin’ it up.



INGREDIENTS

- 6 Thomas’® Original English Muffins
- 6 tbsp almond butter
- 1 cup trail mix

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork and place on a baking sheet.
- 3 Toast for 5–7 minutes until golden brown.
- 4 Divide almond butter and spread on English Muffin bottoms. Sprinkle with your favorite trail mix and add the top half of the English Muffin.



Jalapeno Jam

#89 of 140

SERVINGS : 6 TIME : 35 minutes & 1 day INGREDIENTS : 12

Why not add some spice to your life with this Jalapeño Jam recipe? Spread it over a toasted Thomas’® English Muffin and complement it with your go-to savory toppings. This recipe’s a serious winner and you’ll feel like one too.



INGREDIENTS

- 6 Thomas’® Original English Muffins
- 2 green bell peppers, seeded and finely chopped in a food processor
- 10 jalapeños peppers, seeded and finely chopped in a food processor
- 5 cups sugar
- 1 ½ cups white wine vinegar
- ½ tsp salt
- juice from 1 lemon
- 2 tbsp butter
- 1 packet liquid fruit pectin
- mason jars
- Pepper Jack cheese
- turkey bacon
- pico de gallo
- fresh jalapeños, sliced

DIRECTIONS

- 1 Add chopped peppers to a large pot with sugar, vinegar, salt, lemon juice, and butter.
- 2 Bring to a boil over high heat and stir in liquid fruit pectin.
- 3 Stir for one minute and then, with a ladle, fill clean mason jars.
- 4 Process jars for 10 minutes in a boiling water canner.
- 5 Refrigerate for 1 day.
- 6 Preheat oven to 375°F.
- 7 Split English Muffins with hands or a fork and place on a baking sheet. Toast for 5–7 minutes until golden brown.
- 8 On an English Muffin, spread jalapeño jam, add a slice of Pepper Jack cheese, turkey bacon, a spoonful of pico de gallo, and fresh sliced jalapeños for a spicy treat!

Cocktail-inspired Bagels

#90 of 140

SERVINGS : 2

TIME : 20 minutes

INGREDIENTS : 11

Wondering about the best treat to go with your favorite cocktail? We think these Thomas’® Bagel creations by Natalie of @happilypinkblog might be about the cutest things we’ve ever seen. 10/10 recommend for those sunny days around the punch bowl.

INGREDIENTS

- 1 Thomas’® Original Bagel
 - 2 tbsp ricotta
 - ½ fresh peach, sliced
 - 6 fresh basil leaves
 - 1 tbsp balsamic glaze
 - pepper
- 2 tbsp whipped cream cheese
 - 2 fresh strawberries, sliced
 - ½ fresh Persian cucumber, sliced
 - 2 tbsp fresh mint, chopped
 - 1 tbsp honey

DIRECTIONS

- 1

Split Bagel and lightly toast.
- 2

On one half, spread ricotta, then alternate placing peach slice and basil leaf all around the Bagel.
- 3

Drizzle with balsamic glaze and season with pepper.
- 4

On the other half, spread whipped cream cheese, then place two strawberry slices and a cucumber slice until the Bagel is covered.
- 5

Drizzle with honey and sprinkle with chopped mint.
- 6

Serve al fresco in the sun with your favorite summer refreshment. Enjoy!



Mini Bagels Pizza Bar

#91 of 140

SERVINGS : 6

TIME : 20 minutes

INGREDIENTS : 9

Let the fam make their own snacks and disguise it as a DIY pizza party. It’s genius and delicious. Enjoy the yums and the extra time.

INGREDIENTS

- 6 Thomas’® Plain Mini Bagels
- 1 cup marinara
- 1 cup shredded mozzarella

TOPPINGS

- crumbled ground beef
- sliced zucchini
- shredded BBQ chicken
- diced red & green peppers
- mini pepperonis
- BBQ sauce

DIRECTIONS

- 1

Preheat oven to 375°F.
- 2

Split Mini Bagels and place on baking tray.
- 3

Spoon marinara over each Mini Bagel half add a sprinkle of mozzarella cheese.
- 4

Bake for 10 minutes or until cheese is bubbly. Remove from heat and let cool.
- 5

Set up a pizza decorating station with different toppings that everyone will enjoy.



Grilled Chocolate Sandwich Bites

#92 of 140

SERVINGS : 6

TIME : 30 minutes

INGREDIENTS : 4

Simple ingredients = amazing reactions = satisfied snackers. We feel like this may just become a staple in your snacking repertoire.



INGREDIENTS

- 6 slices Thomas[®] Cinnamon Swirl Bread
- 12 semisweet chocolate squares
- 6 tbsp raspberry jam
- 6 tbsp butter

DIRECTIONS

- 1 Cut Cinnamon Swirl Bread slices into square quarters.
- 2 Add a semisweet chocolate square and 1 tbsp raspberry jam between 2 quarters of Swirl Bread. Sandwich both quarters together.
- 3 Bring skillet to medium heat and add 2 tbsp butter.
- 4 Cook sandwich bites for 5–6 minutes, flipping once and adding more butter as needed.
- 5 Remove from heat and serve.

Elote “Mexican Street Corn” Dip with Bagel Chips

#93 of 140

SERVINGS : 4–6

TIME : 35 minutes

INGREDIENTS : 12

Did you know Bagels can be chips too? This versatile pantry staple keeps surprising and delighting and this recipe is peak deliciousness.

INGREDIENTS

- 6 Thomas[®] Plain Bagels
- kernels from 4 ears of corn
- 1 tbsp olive oil
- 1 cup mayo
- ½ cup fresh cilantro, chopped
- ¾ cup cotija cheese, divided
- juice from 1 lime
- 1 tsp chili powder
- 1 jalapeño, seeded and finely chopped
- 1 garlic clove, minced
- salt & pepper



DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 With a serrated knife, thinly slice Bagels into chips. Place chips on a baking sheet and brush with olive oil.
- 3 Bake for 12 minutes or until desired crispness. Remove from heat and let cool.
- 4 Bring skillet to medium-high heat and add olive oil. Add corn kernels and cook for 4–5 minutes until slightly charred.
- 5 In a bowl, mix together, ¼ cup chopped cilantro, ½ cup cotija cheese, lime juice, chili powder, chopped jalapeño, and garlic. Fold in corn kernels and season with salt & pepper.
- 6 Top with the rest of the cotija cheese and fresh cilantro and serve with Bagel chips.

Fresh Beets English Muffins

#94 of 140

SERVINGS : 4 TIME : 10 minutes INGREDIENTS : 11

Grab your blender and create some fresh and delicious snacks for you and your crew in less than 10 minutes!

INGREDIENTS

- 4 Thomas'® Original English Muffins
- 1 cup diced cooked beets
- 1 can chickpeas, drained (save liquid from can)
- ¼ cup chickpea liquid
- ⅓ cup Greek yogurt
- juice from 1 lemon
- ½ cup extra virgin olive oil
- ¼ tsp salt
- ¼ tsp pepper
- 1 avocado, mashed
- 4 tbsp almond slivers

DIRECTIONS

- 1 Split English Muffins with hands or a fork and lightly toast.
- 2 In a blender or food processor, pulse beets, chickpeas, chickpea liquid, Greek yogurt, and lemon juice.
- 3 Pour olive oil a bit at a time and pulse until hummus is smooth.
- 4 Season hummus with salt & pepper.
- 5 Spread beet hummus on one side of an English Muffin. Spread mashed avocado on the other side. Top with slivered almonds and enjoy!



Classic Swirl Bread with Butter & Cinnamon Sugar

#95 of 140

SERVINGS : 2 TIME : 5 minutes INGREDIENTS : 3

"My mom made this the other day and brought it over to me with a cup of coffee. It brought back so many memories, I had to make it again myself. Buttered the bread right out the toaster, then spread and sprinkled with cinnamon sugar." Sabrina M from @thetastytravelust really took us back with this Thomas'® Cinnamon Swirl Bread appreciation post.

INGREDIENTS

- 2 slices Thomas'® Cinnamon Swirl Bread
- butter
- cinnamon sugar

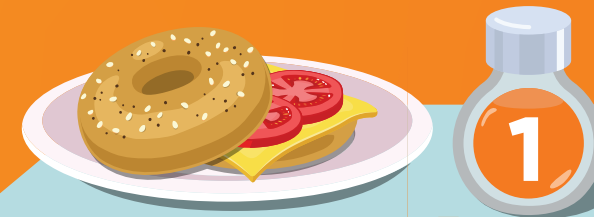
DIRECTIONS

- 1 Lightly toast Swirl Bread.
- 2 Spread with butter when just out of toaster.
- 3 Sprinkle desired amount of cinnamon sugar. It really is as easy as 1, 2, 3, but it's a million delicious-es.



Snacking...

And why I do it



Sooooo hangry



Long meeting ahead



My kids eat my meals



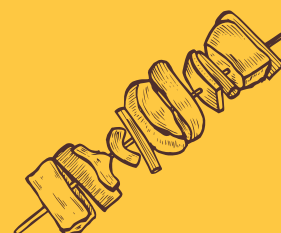
It's 3pm, duh



Snaccidents happen

Eye Spy

...with my little eye,
English Muffin Skewers,
Swirl Bread Sandwiches,
and Bagel Pizzas, oh my!
How many of these
hidden yums can you find?



Answers can be found in the Answer Key on page 203.



Dinner

We've arrived at the time of day where you might be most surprised to see us, but rest assured we belong here with you. It's meant to be. Welcome to this salty, savory, delicious chapter, where you get to think outside the breakfast box and check in for another kind of Thomas'[®] fix.



Philly Cheesesteak Bagel

#96 of 140

SERVINGS : 4

TIME : 40 minutes

INGREDIENTS : 9

Sometimes the best Philly Cheesesteak is a DIY job. Serve it on a Thomas’® Bagel and you have yourself a winner.



INGREDIENTS

- 4 Thomas’® Plain Bagels
- 1 lb ribeye steak, thinly cut
- 1 tsp salt
- ½ tsp pepper
- 4 tbsp cooking oil
- 1 red bell pepper, thinly sliced
- 1 green bell pepper, thinly sliced
- 1 onion, thinly sliced
- 1 cup cheese whiz

DIRECTIONS

- 1 Add ½ tsp salt & pepper to sliced ribeye.
- 2 Bring a skillet to medium-high heat and add 2 tbsp oil.
- 3 Add steak, stirring occasionally until cooked through, approximately 6–7 minutes. Remove meat from heat.
- 4 Add remaining 2 tbsp cooking oil then sauté peppers and onion with remaining ½ tsp salt, 4–5 minutes. Remove from heat and mix in steak with vegetables.
- 5 Slice Bagels in half and top with steak and vegetable mixture.
- 6 Drizzle cheese whiz over and add Bagel top for a bite of Brotherly Love!

Bao English Muffins

#97 of 140

SERVINGS : 12

TIME : 2 hours

INGREDIENTS : 19

Try some bao buns without the bao buns. This simple and delectable recipe will have the whole family coming back for more. And more. And more.

PORK SHOULDER INGREDIENTS

- 2 lb pork shoulder
- 2 tbsp cooking oil
- 5 tbsp brown sugar
- 3 tbsp sesame seed oil
- ½ cup soy sauce
- ⅓ cup hoisin sauce
- 4 cloves garlic
- 1 tbsp grated ginger
- 2 tbsp rice vinegar
- 1 tbsp Chinese 5 spice powder
- 1 cup cola
- 1 tsp salt
- 1 tsp pepper

DIRECTIONS

- 1 Salt & pepper all sides of pork shoulder pieces.
- 2 In a pressure cooker, add cooking oil and brown shoulder on sauté mode for 6 minutes per side.
- 3 Mix brown sugar, sesame seed oil, soy sauce, hoisin sauce, garlic, ginger, rice vinegar, Chinese 5 spice powder, and cola, then pour over pork. Pressure cook on high for 90 minutes and allow for natural pressure release.
- 4 In a bowl, shred pork with a fork, adding in ½ cup remaining liquid.
- 5 Preheat oven to 375°F.
- 6 Split English Muffins with hands or a fork and lay onto a baking sheet. Cook for 5–7 minutes until golden brown.
- 7 Top with shredded pork, hoisin sauce, ribboned cucumber, shredded carrots, sesame seeds, and cilantro sprigs.

BAO INGREDIENTS

- 6 Thomas’® Original English Muffins
- 2 tbsp butter, melted
- 1 cucumber, ribboned
- ½ cup carrots, shredded
- hoisin sauce
- sesame seeds
- cilantro sprigs



Chile Relleno Sandwiches

#98 of 140

SERVINGS : 4

TIME : 40 minutes

INGREDIENTS : 17

Chile Relleno. Sandwiches. Bacon. We’re a heck yes to all three! Put them together and, well, the hunger is palpable.

INGREDIENTS

- 4 Thomas’® Plain Bagels
- 4 poblano peppers
- 4 oz Pepper Jack cheese, sliced
- 4 oz Monterey Jack cheese, sliced
- 1 cup flour
- 1 tsp cayenne pepper
- 1 tsp paprika
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp onion salt
- 1 cup buttermilk
- 2 eggs
- 2 cups vegetable oil
- 4 tbsp crema
- 4 slices thick-cut bacon
- fresh cilantro, chopped
- salsa



DIRECTIONS

- 1 Preheat oven to broil.
- 2 In a medium skillet, cook bacon to your preferred crispiness and set aside.
- 3 Place 4 poblano peppers on a sheet pan lined with parchment paper. Broil for 6 minutes, flip, then broil for another 6 minutes.
- 4 Remove from heat, place aluminum foil over the pan and leave to steam for 10 minutes.
- 5 Remove stems and loose skin. Carefully cut slit in middle and scrape out seeds. Divide your cheese up and stuff peppers evenly. Fasten closed with toothpicks.
- 6 In a shallow bowl, add flour, cayenne pepper, paprika, salt, black pepper, and onion salt.
- 7 In another bowl, whisk buttermilk and eggs.
- 8 Dredge peppers in flour mixture, then egg mixture, then flour mixture again.
- 9 In a medium Dutch oven, heat vegetable oil over medium-high heat.
- 10 Fry peppers for 5–6 minutes until golden, flipping once. Remove toothpicks.
- 11 Split Bagels and lightly toast.
- 12 Spread each Bagel bottom with 1 tbsp crema, then top each with a stuffed poblano pepper, bacon, salsa, and chopped cilantro.

Let Them Eat Crab Cake Mini Bagels

#99 of 140

SERVINGS : 6

TIME : 50 minutes

INGREDIENTS : 13

Holy crab cakes! These Crab Cake Mini Bagels are the ultimate seafood appetizer. Prepare to make a splash.



INGREDIENTS

- 6 Thomas’® Plain Mini Bagels
- 1 lb lump crab meat, picked through for shells
- 1 egg
- ¾ cup panko bread crumbs
- 1 cup mayo
- ¼ cup parsley, chopped
- 1 tsp seafood seasoning
- 2 tbsp Worcestershire sauce
- juice from ½ lemon
- ¼ tsp salt
- ¼ tsp pepper
- 1 cup canola oil
- 1 cup pimento cheese

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 In a bowl, mix together crab meat, egg, panko bread crumbs, ½ cup mayo, parsley, seafood, Worcestershire sauce, and lemon juice.
- 3 Form into 3-inch patties.
- 4 Bring skillet to medium-high heat and add canola oil.
- 5 Cook patties on each side for 3 minutes, until golden brown. Remove from heat and let cool.
- 6 Split Bagels on a baking sheet and toast 5–7 minutes in oven until golden brown. Spread with remaining mayo.
- 7 Top with bibb lettuce, crab cakes, and pimento cheese. Add Bagel top and enjoy for the perfect bite!



Aloha Burgers

#100 of 140

SERVINGS : 4 **TIME :** 35 minutes **INGREDIENTS :** 20

One of the best ways to experience the world is through food, so why not throw on a tropical shirt (optional) and take a trip to Hawaii tonight?

INGREDIENTS

- 4 Thomas'® Original English Muffins
- ½ cup vegetable oil
- 2 tbsp teriyaki sauce
- ½ tsp garlic salt
- ¼ cup soy sauce
- 1 garlic clove, minced
- 2 tbsp fresh cilantro, chopped
- 1 tbsp pineapple juice
- 2 tbsp honey
- 1 lb ground beef
- 4 pineapple rings
- 4 large green pepper rings
- 4 slices Pepper Jack cheese
- 4 tbsp butter
- 4 tbsp mayo
- 8 red onion rings
- 4 slices tomato
- 4 lettuce leaves
- salt & pepper

DIRECTIONS

- 1 Bring grill to medium-high heat.
- 2 In a bowl, mix vegetable oil, teriyaki sauce, garlic salt, soy sauce, garlic, cilantro, pineapple juice, and honey.
- 3 Form ground beef into 4 patties and season both sides with salt & pepper.
- 4 Add burger patties to grill and cook for 5–6 minutes per side, add pineapple and green pepper rings and cook 3 minutes per side, brushing the pre-mixed sauce onto the patties and pineapple rings. Add sliced Pepper Jack cheese to patties once flipped.
- 5 Split English Muffins with hands or a fork, spread ½ tbsp of butter on each side, and place face down on the grill for 2 minutes.
- 6 Once everything has been grilled, spread 1 tbsp mayo on the English Muffin bottoms, then top with patties, pineapple, green pepper, red onion, lettuce, tomato, and the other half of the English Muffin. Aloha, dinner!



You Can Find Me At The Club Bagel

#101 of 140

SERVINGS : 2

TIME : 6 minutes

INGREDIENTS : 8

For lovers of the Club Sandwich, may we introduce the Club Bagel! It's for people whose favorite way to party is to eat.



INGREDIENTS

- 1 Thomas'® Everything Bagel
- 2 tbsp mayo
- 4 slices peppered deli turkey
- 2 slices thick-cut bacon
- 1 slice Swiss cheese
- ½ avocado, sliced
- 2 slices of tomato
- 2 bibb lettuce leaves

DIRECTIONS

- 1 Split Bagel in half and lightly toast.
- 2 Spread with mayo and add bibb lettuce, turkey, Swiss cheese, tomato, avocado, and bacon, then add Bagel top. The most lit club you'll ever go to!

Double Stack English Muffin Burger

#102 of 140

SERVINGS : 4

TIME : 50 minutes

INGREDIENTS : 11

As far as burgers go, this one's got it all. And then some. And then some more. You can size it down for the little ones, and up for the daring ones. Either way, it's a winning English Muffin burger recipe that'll satisfy hunger of all sizes.

INGREDIENTS

- 4 Thomas'® Original English Muffins
- 2 lb ground beef
- 8 slices American cheese
- 8 slices bacon
- 1 onion, diced
- 2 tbsp butter
- 2 tbsp Worcestershire sauce
- 4 tbsp mayo
- butter pickles
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Season ground beef generously with salt & pepper and divide into 8 evenly-formed patties.
- 3 Bring grill to medium-high heat.
- 4 Add burger patties and cook for 3–4 minutes and flip. Add cheese slices and cook for another 3–4 minutes.
- 5 Add bacon to a skillet and bring to medium-low heat.
- 6 Flip occasionally and cook through for 8–10 minutes to desired crispness. Remove from heat and leave 1 tbsp remaining fat in skillet.
- 7 Bring the same skillet to medium heat and add butter. Add onions with salt & pepper and Worcestershire sauce, then cook for 5–6 minutes until softened.
- 8 Split English Muffins with hands or a fork and place on a baking sheet. Toast in oven for 5–7 minutes until golden brown.
- 9 Spread mayo on English Muffins and add 2 burger patties per English Muffin. Top with pickles, bacon, and onions. Add top half of English Muffin and enjoy!



The Ultimate Reuben

#103 of 140

SERVINGS : 1 TIME : 15 minutes INGREDIENTS : 8

The Reuben’s time to shine is not over, friends. In fact, throw a Bagel into the mix and it’s just the beginning. We hope you’re hungry.



INGREDIENTS

- 1 Thomas’® Plain Bagel
- 2 oz pastrami
- 2 oz smoked turkey
- 1 slice provolone cheese
- 1 slice Swiss cheese
- ¼ cup sauerkraut
- 1 pickle spear, sliced
- 2 tbsp whole grain mustard

DIRECTIONS

- 1 Split Bagel in half and lightly toast.
- 2 Divide mustard and spread on Bagel bottom and top.
- 3 On the Bagel bottom, stack pastrami, turkey, cheeses, pickle spears, and sauerkraut, then complete the sandwich with the Bagel top. Now get into it!

Lamb Burger

#104 of 140

SERVINGS : 2 TIME : 30 minutes INGREDIENTS : 17

“No matter how they are topped or filled, English Muffins will always taste like home to me.” Victoria R (@victoriajordanrodriguez) tagged us in this Thomas’® English Muffin recipe, and we practically fell over ourselves running to the kitchen to make it. Yum to the power of yum.

BURGER INGREDIENTS

- 2 Thomas’® Original English Muffins
- ½ lb ground lamb
- 1 garlic clove, grated
- 1 tbsp red onion, grated
- 2 tbsp parsley, dill, and mint, finely chopped
- salt & pepper
- 1 tbsp olive oil

FETA SAUCE INGREDIENTS

- 1 cucumber, peeled, seeded, and cut lengthwise
- ½ cup feta
- ⅓ cup plain Greek yogurt
- juice of 1 lemon
- zest of 1 lemon
- handful of dill
- 1 garlic clove, grated
- olive oil
- salt & pepper

SLAW INGREDIENTS

- ¼ head cabbage
- 1 carrot, grated
- ½ red onion, thinly sliced
- red wine vinegar
- salt & pepper

DIRECTIONS

- 1 Salt cucumber and set aside.
- 2 In a bowl, add feta and plain Greek yogurt and mix to break up cheese. Add lemon zest and juice, dill, and garlic.
- 3 Squeeze the cucumber into the paper towel to remove water, dice it and add to the mix. Add salt, pepper, lemon juice, and olive oil to taste. Set aside.
- 4 In another bowl, mix red cabbage, carrot, red onion, salt, pepper, and red wine vinegar to taste.
- 5 In third bowl, mix lamb, garlic, onion, lemon zest, herbs, olive oil, and salt & pepper, and form into two patties.
- 6 Sear burgers in a pan over medium heat for 2–3 minutes per side.
- 7 Split English Muffins with hands or a fork and toast lightly, then build burger with all your goodies. Enjoy!



Little Big Texans

#105 of 140

SERVINGS : 2 TIME : 20 minutes INGREDIENTS : 5

Who says you can't feed a big appetite with little morsels. Not us, that's for sure. This recipe is straight from Texas, with love.



INGREDIENTS

- 6 Thomas'® Plain Mini Bagels
- 1 lb store-bought or leftover Texas smoked brisket
- 1 cup coleslaw
- 12 pickles
- BBQ sauce

DIRECTIONS

- 1 Split Mini Bagels and lightly toast.
- 2 Divide brisket and add to Bagel bottoms, along with 1 tbsp BBQ sauce.
- 3 Top with coleslaw, pickles, and Bagel top for a big ol' bite of Texas!

Grilled Cheese Croutons

#106 of 140

SERVINGS : 5 TIME : 15 minutes INGREDIENTS : 5

Set your soup up to win with these grilled cheese English Muffin croutons, perfect for dipping, dunking, drizzling, or floating. Because let's be real: tomato soup without grilled cheese is just a very warm and lonely tomato juice.

INGREDIENTS

- 3 Thomas'® Original English Muffins
- 2 tbsp butter, room temperature
- 6 slices American cheese
- tomato soup
- ½ cup chives, finely chopped

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork and place on a baking sheet. Divide butter and spread over English Muffins. Top with cheese slices.
- 3 Toast for 7 minutes until cheese is melted.
- 4 Allow to cool and then cut into quarters.
- 5 Top your favorite tomato soup with grilled cheese croutons and chives.





“

An easy summer twist on a classic Vietnamese Banh mi!

– Dzung Lewis,
@honeysuckle

Banh Mi Burger by Dzung Lewis

#107 of 140

SERVINGS : 4

TIME : 30 minutes

INGREDIENTS : 14

This Banh Mi Burger on Thomas'® English Muffins is the perfect pairing—the toasted English Muffin has a crispy edge and soft interior with that Nooks & Crannies deliciousness that soaks in ALL the flavor, while the burger is seasoned with fresh lemongrass and garlic then dressed with pickled toppings. Doesn't it sound so good? This version really amps up an ordinary burger. I promise it'll be one of your new favorite summer grilling recipes.

INGREDIENTS

- 4 Thomas'® Original English Muffins
- 1 lb ground beef
- 2 tsp fish sauce
- 2 tsp oyster sauce
- 3 cloves garlic, minced
- 1 tbsp lemongrass, finely minced
- 1 tsp sesame oil
- 1 tsp ground black pepper
- mayo
- sriracha
- pickled daikon and carrots
- cucumber, sliced
- cilantro
- jalapeño

DIRECTIONS

- 1 In a bowl, mix together the ground beef, fish sauce, oyster sauce, garlic, lemongrass, sesame oil, and black pepper.
- 2 Fire up the grill or hot cast iron skillet and let it get really hot. Once heated, scoop ¼ cup of beef mixture and pat it into a patty about the same size as your English Muffins.
- 3 Sear patties, cooking each side for about 4 minutes or until cooked through.
- 4 Split your English Muffins with hands or a fork and lightly toast. Spread mayo and sriracha on one side then top with the beef patty, your favorite banh mi toppings, and the other half of the English Muffin.

The Hot Chickety Sandwich

#108 of 140

SERVINGS : 4

TIME : 50 minutes

INGREDIENTS : 16

This extreme mouthful of sweet fried chicken deliciousness is representing so hard right now. Surprises. Suspense. Sweetness. There truly is nothing this recipe doesn't have.

INGREDIENTS

- 4 Thomas'® Original English Muffins
- 2 chicken breasts
- 1 cup flour
- 6 eggs
- ½ cup buttermilk
- 2 cups cooking oil
- ½ stick butter, melted
- 2 tbsp hot sauce
- ⅓ cup honey
- 2 tbsp olive oil
- 1 cup coleslaw
- 1 cup queso
- 1 jalapeño, sliced
- plastic wrap
- salt & pepper



DIRECTIONS

- 1 In a shallow bowl or baking sheet, pour flour and add salt & pepper.
- 2 In another bowl, whisk 2 eggs and buttermilk.
- 3 Place one sheet of plastic wrap on a flat surface and place chicken breasts on top. Add another sheet and pound with a heavy pan or meat mallet until the chicken is flattened. Remove the plastic wrap and cut each chicken breast into quarters for a total of 8 pieces.
- 4 Dredge each piece of chicken in flour, then into the egg mixture, and then back into the flour.
- 5 In a medium Dutch oven, bring cooking oil to medium-high heat.
- 6 Gently place each chicken piece in, cooking 3–4 minutes per side or until golden brown. Set aside to cool.
- 7 While chicken cooks, whisk together melted butter, hot sauce, and honey.
- 8 Bring a skillet to medium heat and add olive oil. Fry the remaining eggs and season with salt & pepper.
- 9 Once cooled, toss chicken in the honey mixture.
- 10 Split English Muffins with hands or a fork and lightly toast. Spread queso evenly on the bottoms, then top each with 2 chicken pieces, a fried egg, jalapeño slices, and coleslaw. Add the tops of the English Muffins and enjoy!

French Onion Dip Sliders

#109 of 140

SERVINGS : 6

TIME : 40 minutes

INGREDIENTS : 6

Yet another example of English Muffins being the absolute best. These sliders are as satisfying to eat as they are easy to make, which is the perfect combo if you ask us.



INGREDIENTS

- 6 Thomas'® Original English Muffins
- ½ lb deli roast beef, thinly sliced
- 6 slices provolone cheese
- 1 cup grated Parmesan
- ½ stick butter, melted
- 1 packet French onion seasoning mix

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork.
- 3 Place English Muffin bottoms in a casserole dish and top with roast beef, provolone, and Parmesan cheese. Place tops on, brush with melted butter, and sprinkle with French onion mix.
- 4 Bake for 25 minutes or until tops are golden brown and cheese is melty.

Fancy Pants Lobster Bagel

#110 of 140

SERVINGS : 4

TIME : 20 minutes

INGREDIENTS : 9

This is perfect for any special occasion or to make any occasion special. Because that’s what lobster is all about. Time to get fancy!

INGREDIENTS

- 4 Thomas[®] Plain Bagels
- 1 lb lobster meat
- half stick butter, melted
- 3 tbsp chives, chopped
- 1 tbsp lemon juice
- 4 tbsp mayo
- bibb lettuce leaves
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 In a bowl, mix together lobster, melted butter, chives, and lemon juice, then season with salt & pepper to taste.
- 3 Split Bagels and place on a baking sheet. Toast for 5–7 minutes in oven until golden brown.
- 4 Divide mayo and spread onto Bagel bottoms. Spoon on lobster mixture and add bibb lettuce. Add Bagel top and enjoy, pinkies up!



Grown Up Sloppy Joe

#111 of 140

SERVINGS : 4

TIME : 30 minutes

INGREDIENTS : 11

Holy moly, if this isn’t the bestest, baddest, most satisfying sandwich we’ve ever tasted. Prepare to have it on your mind for the majority of every day.



INGREDIENTS

- 4 Thomas[®] Everything Bagels
- 1 lb ground beef
- 1 tbsp vegetable oil
- ½ onion, diced
- ½ green pepper, diced
- ¼ tsp salt
- ¼ black pepper
- 1 can sloppy joe mix
- 4 slices Pepper Jack cheese
- 1 cup mac & cheese
- sliced jalapeños

DIRECTIONS

- 1 Over medium heat, brown ground beef for 4–5 minutes. Remove from heat and drain excess fat.
- 2 In the same pan, add vegetable oil, onion, green pepper, and salt & pepper. Cook for 6–7 minutes over medium heat.
- 3 Add beef and sloppy joe mix then reduce heat to medium-low for 4–5 minutes.
- 4 Add Pepper Jack cheese to each Thomas[®] Everything Bagel and lightly toast.
- 5 Top Bagel with sloppy joe, mac & cheese, and sliced jalapeños.

The Happy Crunchin' Bagel

#112 of 140

SERVINGS : 1 TIME : 10 minutes INGREDIENTS : 8

It's all in the name. The Happy Crunchin' Bagel is a great post-workout dinner, but it also works any time you're just plain hungry. Get veggies, whole grains, and lean meat all in one super-yum place.



INGREDIENTS

- 1 Thomas'® 100% Whole Wheat Bagel
- 2 tbsp mayo
- 2 oz deli turkey
- 1 boiled egg sliced
- ½ avocado, sliced
- 2 tomato slices
- ¼ cucumber, sliced
- 1 oz spinach leaves

DIRECTIONS

- 1 Split Bagel in half and lightly toast.
- 2 Spread mayo on Bagel bottom and add turkey, boiled egg, avocado, tomato, cucumber, and spinach leaves. Add Bagel top and enjoy!

Somebody Call The Hambulance!

#113 of 140

SERVINGS : 6 TIME : 20 minutes INGREDIENTS : 5

The holidays are a beautiful time for so many reasons. This recipe is one of them.



INGREDIENTS

- 6 Thomas'® Original English Muffins
- 4 tbsp butter, melted
- 6 slices Brie cheese, cut thick
- 12 slices spiralized ham
- 6 tbsp cranberry sauce

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or a fork.
- 3 Brush tops and bottoms with melted butter and place in oven for 5–7 minutes.
- 4 Remove and add slices of spiralized ham, Brie cheese, and cranberry sauce. Serve as the perfect Friendsgiving nibble!



Italian BLT

by Laura Vitale

#114 of 140

SERVINGS : 4 **TIME :** 25 minutes **INGREDIENTS :** 10

A classic BLT given an Italian makeover. This sandwich is the perfect balance of salty, creamy, and crunchy. Excellent for a weekend treat for two or a special feast for the whole family.

INGREDIENTS

- 4 Thomas'® Original English Muffins
- ½ tsp olive oil
- 4 slices prosciutto
- 3 tbsp mayo
- 1 tbsp basil pesto
- 1 vine ripe tomato, sliced
- 1 cup baby arugula
- 4 eggs
- 1 tbsp olive oil
- salt & pepper

DIRECTIONS

- 1 In a small bowl, mix together mayo and pesto. Set aside.
- 2 In a medium-sized skillet over medium heat, add a ½ tsp of olive oil. Once hot, add the prosciutto and cook for a minute or so on each side or until crispy. Remove to a plate.
- 3 Add 1 tbsp olive oil to the same skillet and add your eggs. Season with a little salt & pepper and cook to desired temperature. Remove and place on a plate, cover, and allow to cool slightly.
- 4 Split your English Muffins with hands or a fork and lightly toast.
- 5 Once toasted, add a smear of pesto mayo on the bottom, top with tomato, prosciutto, egg, arugula, and the top half of your English Muffin.



“

I love a good Thomas'® English Muffin sandwich and this one is off-the-charts delicious!

– Laura Vitale,
@mrsvitale

Mini Pizzas for the Holidays

#115 of 140

SERVINGS : 12

TIME : 35 minutes

INGREDIENTS : 14

These tasty, tiny pizzas are out to create the happiest of holidays. Because pizza is for all occasions.



PIZZA INGREDIENTS

- 6 Thomas® Plain Mini Bagels
- ½ cup crumbled turkey sausage, cooked
- 1 ½ cups shredded mozzarella
- ½ cup Thanksgiving Pesto
- ½ cup Brussels sprouts, shredded

THANKSGIVING PESTO INGREDIENTS

- 1 cup olive oil
- 2 garlic cloves
- ¼ cup parsley
- ½ cup parmesan
- ½ cup walnuts
- 2 tbsp fresh sage
- 1 tsp thyme
- salt & pepper

DIRECTIONS

- 1 Preheat oven to 425°F.
- 2 In a food processor, add dry ingredients for Thanksgiving Pesto and blend, slowly adding in olive oil. Season with salt & pepper to taste.
- 3 Split Mini Bagels and place open-faced on a baking sheet. Top with pesto, sausage, mozzarella, and Brussels sprouts.
- 4 Cook Mini Bagels for 10–12 minutes until cheese is bubbling.
- 5 Enjoy the holiday (pizza) spirit!

Fish Sandwich

#116 of 140

SERVINGS : 4

TIME : 30 minutes

INGREDIENTS : 17

There’s something fishy about this meal, and we’re into it. Seafood cravings are no match for this deliciousness.

INGREDIENTS

- 4 Thomas® Everything Bagels
- 1 lb cod or whitefish fillets, patted dry and cut into halves
- 1 cup flour
- 1 ½ tbsp seafood seasoning, divided
- 1 tsp cayenne
- 1 tsp paprika
- 1 tsp garlic salt
- 1 cup whole milk
- 2 eggs
- 1 cup panko bread crumbs
- 2 cups vegetable oil
- ¼ cup diced butter pickles
- 1 cup mayo
- 1 tsp lemon juice
- shredded lettuce
- salt & pepper

DIRECTIONS

- 1 Mix together flour, 1 tbsp seafood seasoning, cayenne pepper, paprika, garlic salt, salt, and pepper in a shallow bowl.
- 2 Whisk eggs and milk in a bowl.
- 3 Add panko bread crumbs to a separate shallow bowl.
- 4 Dip fish fillets in flour mixture, then in eggs mixture, then in bread crumbs.
- 5 Bring vegetable oil in a medium Dutch oven to medium-high heat. Slowly place fillets into oil, for 2–3 minutes per side until golden brown.
- 6 Split Bagels and lightly toast.
- 7 In a bowl, mix together pickles, mayo, lemon juice, ½ tbsp seafood seasoning, and salt & pepper to taste.
- 8 Spread Bagel bottoms with mayo mixture and top with fish fillets, shredded lettuce, and Bagel top.



Chicken Cobb Salad Sandwich

#117 of 140

SERVINGS : 2 TIME : 45 minutes INGREDIENTS : 10

We’ve taken the heartiest salad of all – the Cobb Salad – and turned it into arguably the most delicious salad sandwich of all. Because if you’re going to have salad for dinner, you may as well do it right.

INGREDIENTS

- 2 Thomas’® Original English Muffins
- 4 slices thick-cut bacon
- 1 tbsp butter
- 1 chicken breast
- 2 boiled eggs, sliced
- 4 tomato slices
- ½ cup crumbled blue cheese
- bibb lettuce leaves
- salt & pepper

DIRECTIONS

- 1 Add bacon to a skillet and bring to medium-low heat.
- 2 Flip occasionally and cook through for 8–10 minutes to desired crispness. Remove from heat, leaving 2 tbsp remaining fat in skillet.
- 3 Pat chicken breast dry and season with salt & pepper.
- 4 Bring the same skillet to medium-high heat and add butter. Add chicken breast and cook for 7 minutes per side, flipping once. Spoon fat over chicken to baste.
- 5 Remove from heat and let rest for 10 minutes. Meanwhile, split English Muffins with hands or a fork and lightly toast.
- 6 Slice chicken breast in half and add to English Muffins. Top with bacon slices, boiled egg, tomato, blue cheese, and bibb lettuce. Add English Muffin top and dinner is served!



Thanksgiving Leftovers Sandwich

#118 of 140

SERVINGS : 1 TIME : 12 minutes INGREDIENTS : 10

Look, we’ve all got our favorites when it comes to Thanksgiving Leftovers Sandwiches. All we’re saying is it’s better with Swirl Bread. Try for yourself.



INGREDIENTS

- 2 slices Thomas’® Cinnamon Swirl Bread
- 1 tbsp mayo
- 1 tbsp whole grain mustard
- turkey slices
- stuffing
- gravy
- mashed potatoes
- salad
- cranberry sauce
- cheddar cheese slices

DIRECTIONS

- 1 On a slice of Swirl Bread, spread of mayo. On another slice, spread whole grain mustard.
- 2 Begin adding your favorite leftovers, such as turkey slices, stuffing, a drizzle of gravy, a smear of mashed potatoes, leftover salad.
- 3 Add cheddar cheese slices and top it off with some cranberry sauce. Better than the main event? A definite contender!

Greek Opa! Burger

#119 of 140

SERVINGS : 1 TIME : 45 minutes INGREDIENTS : 12

"This burger is an explosion of flavor in a small package! The salty-creaminess is mouthwatering, as the feta and caramelized onions provide that umami depth you want in a burger. The acidity from the Kalamata olives and dressing is a perfect accent that enhances the flavors." This recipe from Devin D of @devinshomecooking had us at Opa!

INGREDIENTS

- 1 Thomas'® Whole Wheat English Muffin
- ¼ lb ground chicken
- ½ red onion, sliced thinly
- ¼ tsp oregano
- 1–2 tbsp feta cheese
- ⅛ tsp salt, optional
- 1 handful fresh spinach
- 3 Kalamata olives, halved
- 1 tsp mayo
- 1 tsp greek vinaigrette
- 3 tsp olive oil
- 2 tsp butter

DIRECTIONS

- 1 Sauté spinach in 1 tsp olive oil until done. Set aside and allow to cool completely. Once cooled, chop spinach into small pieces, and measure out 1 tbsp. Set aside.
- 2 In a skillet over medium heat, sauté red onion with 1 tsp olive oil and 1 tsp butter. Stir every 4 minutes until the onions are reduced, soft, and browned. Wrap cooked onions in aluminum foil and keep warm in oven.
- 3 To make dressing combine the mayo, Greek vinaigrette, and Kalamata olives in a bowl and mix until thoroughly combined. Set aside in refrigerator.
- 4 In bowl, combine chicken, cold chopped spinach, oregano, and feta cheese. Mix with hands until combined. Add salt if desired. Form the ingredients into a patty slightly larger than the English Muffin.
- 5 Heat a pan on medium then add 1 tsp olive oil and 1 tsp butter. Once melted, add burger patty to the pan and cook for 4–5 minutes on each side.
- 6 Split English Muffin with hands or a fork and lightly toast.
- 7 Put patty on bottom half of English Muffin and top it with sautéed onions. Spoon the olive/dressing mixture over the top of the burger, and top with the other half of the English Muffin.



Spicy Chorizo Molletes

#120 of 140

SERVINGS : 4 TIME : 40 minutes INGREDIENTS : 10

This dish is part Mexican comfort food, part breakfast classic turned dinner star! If you're a spice lover, say hi to your new favorite go-to dinner.



INGREDIENTS

- 6 Thomas'® Original English Muffins
- 6 tbsp butter
- 1 tbsp vegetable oil
- 1 lb spicy chorizo
- 1 can refried beans
- 1 garlic clove
- ½ 7-oz can of chipotle peppers
- 1½ cups Monterey Jack cheese
- 1 cup pico de gallo
- 2 tbsp fresh cilantro, chopped

DIRECTIONS

- 1 Preheat oven to 425°F.
- 2 Split English Muffins with hands or a fork, spread each half with ½ tbsp butter, and place on baking sheet.
- 3 Bring a skillet to medium-high heat and add spicy chorizo. Cook for 9–10 minutes stirring occasionally. Remove and drain excess fat.
- 4 In a food processor, blend refried beans, garlic, and chipotle peppers.
- 5 Spread bean mixture onto each English Muffin half, followed by chorizo, and a sprinkle of Monterey Jack cheese.
- 6 Bake for 10 minutes until cheese is bubbling.
- 7 Top with pico de gallo and cilantro and eat up!

Dinner

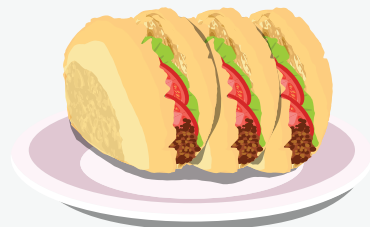
Meal prep
made Thomas'-y

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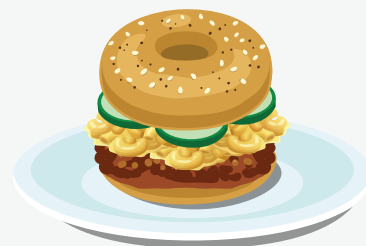
**Meatless
Mondays**

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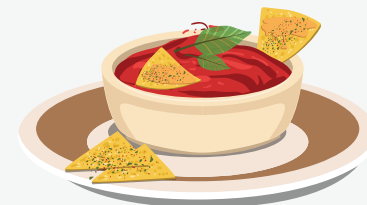
**Taco
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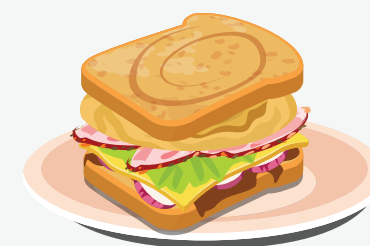
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**Thrifty
Thursdays**

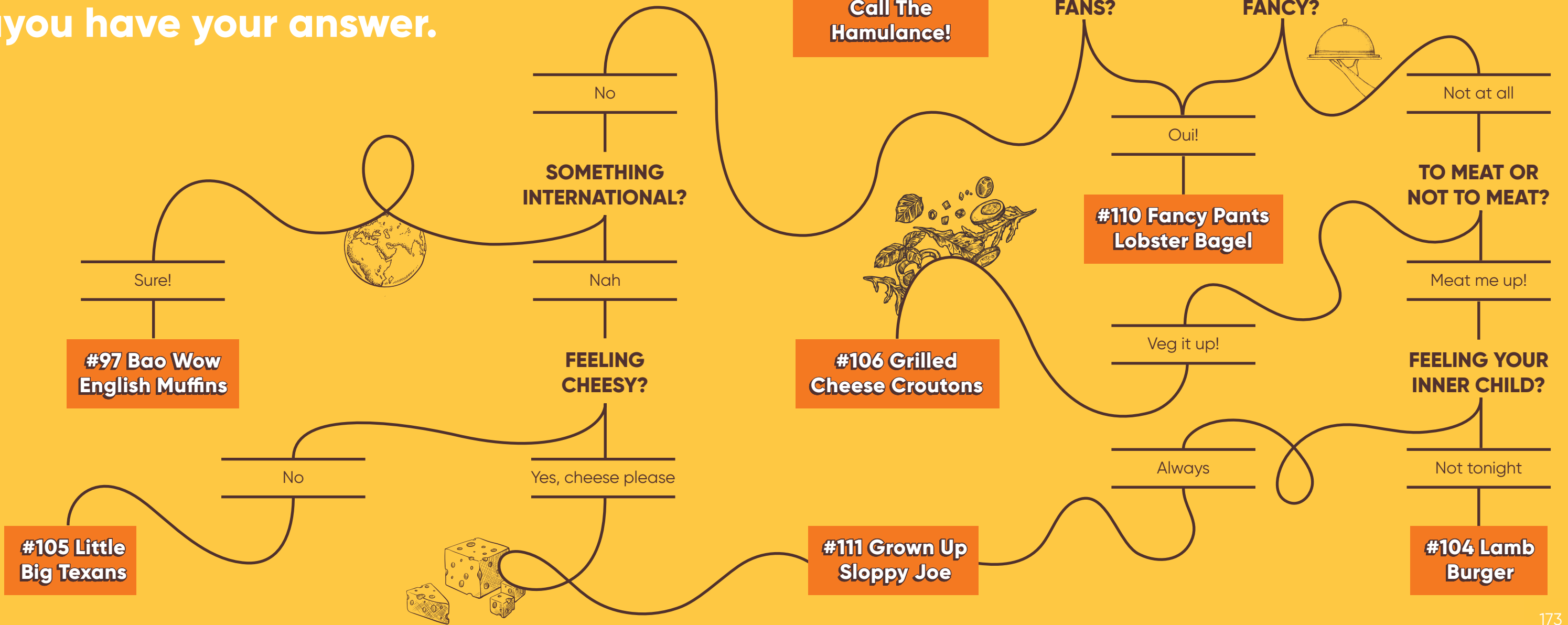
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**Favorites
Fridays**

Dinner's On Us

Need some help choosing what to eat for dinner? Answer a few questions and you have your answer.





Dessert

If you're of the mind that a day without dessert is hardly a day at all, then this one's for you. We hope you enjoy these sweet and inspired ways to use your Thomas'® products to bring happiness to your household. We certainly enjoyed creating them.



DESSERT

It's Ya Birthday Cake Spread

#121 of 140

SERVINGS : 6

TIME : 15 minutes

INGREDIENTS : 6

Look, we're not saying this sprinkly deliciousness should replace birthday cake, we just want to give you even more colorful ways to celebrate the everyday! Happy Day to you!



INGREDIENTS

- 6 slices Thomas'® Cinnamon Swirl Bread
- 1 block cream cheese, room temperature
- ½ tub cream cheese frosting
- ½ stick butter, room temperature
- ¼ cup powdered sugar
- 2 tbsp birthday cake sprinkles and more for serving

DIRECTIONS

- 1 Lightly toast Swirl Bread.
- 2 In a bowl, mix together cream cheese, cream cheese frosting, and butter. Gently fold in birthday cake sprinkles.
- 3 Spread Swirl Bread with dip and serve with more sprinkles for the perfect birthday (or any day)!

Strawberry Swirl

#122 of 140

SERVINGS : 2

TIME : 10 minutes

INGREDIENTS : 4

If the kids love sweet stuff then this super easy and delicious recipe is the ultimate inspiration for you! And if the kids don't like sweet stuff then even better because that means more for you.

INGREDIENTS

- 4 slices Thomas'® Cinnamon Swirl Bread
- 4 tbsp cream cheese
- 4 tbsp strawberry jam
- 1 cup strawberries, sliced

DIRECTIONS

- 1 Lightly toast Swirl Bread.
- 2 Divide cream cheese and spread 4 tbsp across two slices.
- 3 Divide strawberry jam and spread 4 tbsp across the same two slices.
- 4 Divide sliced strawberries and add ½ cup on top of the strawberry jam.
- 5 Top sandwiches with remaining Swirl Bread slices and serve!



Two of a Kind

#123 of 140

SERVINGS : 2 TIME : 7 minutes INGREDIENTS : 4

A quick dessert for two is just 7 short minutes away. It's got serious s'mores vibes, with the added Cinnamon Raisin Swirl Bread kick. We love it, you'll love it, and the kids may steal it right out of your hands.

INGREDIENTS

- 4 slices Thomas'® Cinnamon Raisin Swirl Bread
- 4 tbsp marshmallow cream
- 4 tbsp hazelnut spread
- 2 glasses of milk

DIRECTIONS

- 1 Lightly toast Swirl bread.
- 2 Divide marshmallow cream and spread 2 tbsp across two slices.
- 3 Divide hazelnut spread and smear 2 tbsp across the other two slices.
- 4 Bring each of the 2 slices together to make your sandwiches and serve with 2 glasses of milk for the yummiest dunk.



Apple Pie English Muffins

#124 of 140

SERVINGS : 5-10 TIME : 55 minutes INGREDIENTS : 12

Our Cinnamon Raisin English Muffins want you to know that you don't have to bake a pie to have pie. This cozy, tasty sweet treat is proof.



INGREDIENTS

- 5 Thomas'® Cinnamon Raisin English Muffins
- 4 red apples, peeled and diced
- 1 cup brown sugar
- 7 tbsp butter
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1 tbsp honey
- ½ cup water
- pinch of salt
- 2 tbsp bourbon
- ½ cup pecans, roughly chopped
- 1 cup heavy cream

DIRECTIONS

- 1 Bring a pot to medium-high heat and add apples, brown sugar, 2 tbsp butter, cinnamon, nutmeg, honey, water, salt, bourbon, and pecans.
- 2 Remove 1 tbsp liquid from pot and whisk in a bowl with 1 tbsp cornstarch. Stir back into mixture to thicken.
- 3 Bring to low heat and simmer for 35 minutes.
- 4 Split English Muffins with hands or fork, spread each half with ½ tbsp butter and lightly toast.
- 5 Using a hand mixer, mix heavy cream until peaks form.
- 6 Spoon warm apple pie mixture over each English Muffin half and top with a dollop of whipped cream and a sprinkle of cinnamon.

P.S. Life hack: these also make for an amazing breakfast!

Dalgona Coffee French Toast Stack

#125 of 140

SERVINGS : 2-4 TIME : 35 minutes INGREDIENTS : 10

Saying ‘yes’ to this dessert might keep you up at night, but you’ll probably lay awake thinking of this dish anyway, so why not indulge? Or heck, start the day with it! Live your best life!

INGREDIENTS

- 5 slices Thomas’® Cinnamon Raisin Swirl Bread
- 1 cup whole milk
- 2 eggs
- 1 tsp vanilla extract
- 2 tbsp butter
- 2 tbsp instant coffee (can be decaf)
- 2 tbsp sugar
- 2 tbsp water
- whipped cream
- extra instant coffee for serving

DIRECTIONS

- 1 In a bowl, whisk together milk, eggs, and vanilla extract.
- 2 Bring a skillet to medium heat and add butter.
- 3 Dip Swirl Bread into egg mixture, add to skillet, and cook for 4–5 minutes flipping once. Remove from heat.
- 4 For Dalgona whipped coffee, add instant coffee, sugar, and water to a bowl and beat with a hand mixer until peaks form.
- 5 Stack French toast slices and top with whipped cream, your Dalgona whipped coffee, and a sprinkle of instant coffee.
- 6 Go. To. Town!



Sweet & Fruity Dessert Bruschetta

#126 of 140

SERVINGS : 12 TIME : 20 minutes INGREDIENTS : 10

We love a recipe mashup, and this sweet and fruity take on the classic bruschetta is great to wow dinner guests as well as the most discerning eaters of all – the kids.

INGREDIENTS

- 6 Thomas’® Cinnamon Raisin English Muffins
- 6 tbsp butter
- 4 peaches, pitted and diced
- 1 tbsp ginger, finely chopped
- 2 tbsp sugar
- juice from 1 lemon
- 2 tbsp mint, chopped
- ¼ tbsp salt
- ⅓ cup olive oil
- ¼ cup balsamic vinegar

DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 Split English Muffins with hands or fork and spread ½ tbsp butter on each half. Place on baking sheet, bake for 7–8 minutes, then let cool.
- 3 Mix peaches, ginger, sugar, and lemon juice together.
- 4 Whisk together salt, olive oil, and 4 tbsp balsamic vinegar.
- 5 Spread each English Muffin half with 2 tbsp ricotta cheese and top with peach mixture, mint, and a drizzle of balsamic mixture.





Cinnamon Raisin Swirl Bread Pudding

by Nick Evans

#127 of 140

SERVINGS : 2 **TIME :** 20 minutes **INGREDIENTS :** 6

Sometimes a hard day requires a little boost, and this quick microwaved Cinnamon Raisin Swirl Bread Pudding has all the flavors of a more involved version—but it’s ready in literally minutes! Enjoy it!

Nick Evans

INGREDIENTS

- 4 slices Thomas’® Cinnamon Raisin Swirl Bread
- 2 eggs
- ½ cup heavy cream
- 1 tsp vanilla extract
- 1 tbsp sugar
- ground cinnamon

DIRECTIONS

- 1 Cut Swirl Bread into cubes and divide between two small microwave-safe bowls.
- 2 In a separate small bowl, whisk together eggs, cream, vanilla extract, and sugar.
- 3 Pour mixture over the Swirl Bread in the bowls and use a fork to make sure egg mixture is distributed well.
- 4 Let bowls sit for 8–10 minutes so that bread can absorb the liquid.
- 5 Microwave both bowls at the same time on high for 2 minutes and 30 seconds. Bread pudding will puff up substantially and then fall after cooking. It will be very hot after it comes out.
- 6 Allow to cool for a minute or two and then sprinkle with cinnamon and serve while warm.



Combine weird flavors. Experiment with different techniques. Have fun and don’t be afraid of failure. Good food happens when you relax.

– Nick Evans,
@macheesmo

Mini Croissant Fireside Desserts

#128 of 140

SERVINGS : 10-12 **TIME :** 20 minutes **INGREDIENTS :** 6

Whether you're camping far from home or have a sweet backyard set up, this dessert inspiration is perfect for whatever your situation.



INGREDIENTS

- 1 bag of Thomas'® Mini Croissants
- mini chocolates
- peanut butter
- bananas
- hazelnut spread
- marshmallows

DIRECTIONS

- 1 Preheat oven to 450°F, bring grill to medium heat, or get that campfire going!
- 2 Split Mini Croissants and fill with your favorite toppings.
- 3 Wrap in aluminum foil and bake in oven or over grill for 10 minutes until fillings are melty. If cooking by fireside, place foil packets near the side of fire using tongs and leave for 6-7 minutes.

Banana Cream Pie French Toast

#129 of 140

SERVINGS : 2 **TIME :** 35 minutes **INGREDIENTS :** 10

Ready to win some serious dessert points with your entire household? This Banana Cream Pie French Toast made with Thomas'® Cinnamon Swirl Bread has got your back.

INGREDIENTS

- 8 slices Thomas'® Cinnamon Swirl Bread
- 2 eggs
- 1 ½ cups heavy cream
- 2 tbsp butter
- 1 ½ cups pre-made banana pudding
- 1 ½ cups whipped cream
- ¼ cup vanilla wafer cookies, crumbled
- ¼ cup bananas, sliced
- powdered sugar
- syrup

DIRECTIONS

- 1 In a bowl, whisk eggs and heavy cream.
- 2 Bring a skillet to medium heat and add 1 tbsp butter.
- 3 Gently dip slices of bread into egg mixture until fully coated and cook in skillet for 3-4 minutes per side, repeat. Add additional butter as needed.
- 4 Spread 2 tbsp banana pudding and 2 tbsp whipped cream on French toast. Add another slice and repeat 2 more times for each stack.
- 5 Add final slice to stack and top with banana slices, crumbled cookies, remaining whipped cream, and syrup.



Churro French Toast Sticks

#130 of 140

SERVINGS : 4

TIME : 45 minutes

INGREDIENTS : 9

Sure this is in the dessert section, but if you're after something sweet for breakfast or even lunch, who are we to stop you?

INGREDIENTS

- 8 slices Thomas® Cinnamon Swirl Bread
- 1 cup whole milk
- 1 cup condensed milk
- 2 eggs
- 1 tsp vanilla extract
- 4 tbsp butter
- ½ cup sugar
- 1 tbsp cinnamon
- chocolate sauce

DIRECTIONS

- 1 Cut each slice of Swirl Bread into thirds.
- 2 Whisk whole milk, condensed milk, eggs, and vanilla extract together. Gently coat bread in mixture.
- 3 Heat butter in a skillet over medium heat. Cook bread in pan, 2–3 minutes per side adding more butter as needed.
- 4 Mix sugar and cinnamon in a bowl and coat cooked French toast sticks in mixture.
- 5 Serve with your favorite chocolate sauce.



Dessert Tacos

#131 of 140

SERVINGS : 12

TIME : 25 minutes

INGREDIENTS : 12

You know breakfast tacos, and you certainly are aware of lunch and dinner tacos. We think it's time you got intimate with dessert tacos. Taco Tuesday just got a whole lot better.



INGREDIENTS

- 6 Thomas® Cinnamon Raisin English Muffins
- 1 block cream cheese, room temperature
- ⅓ cup powdered sugar
- ½ cup ricotta cheese
- ½ tsp cinnamon
- 1 tbsp vanilla extract
- 2 cups strawberries, sliced
- 1 cup blueberries
- 1 kiwi, sliced
- ½ cup sugar
- ½ tsp cinnamon
- 6 tbsp butter

DIRECTIONS

- 1 In a bowl, mix together cream cheese, powdered sugar, ricotta cheese, ½ tsp cinnamon, and vanilla extract.
- 2 Split English Muffins with hands or fork, spread each half with ½ tbsp butter, and lightly toast.
- 3 Remove from heat and let cool.
- 4 Mix ½ cup sugar with ½ tsp cinnamon in a bowl and set aside.
- 5 Fold English Muffins into shells, spread with cream cheese mixture and top with sliced strawberries, kiwi, and blueberries.
- 6 Sprinkle with sugar mixture for the finishing touch and enjoy!

We All Scream For Ice Cream!

#132 of 140

SERVINGS : 3

TIME : 45 minutes

INGREDIENTS : 6

If the kids want sandwiches, why not make their day and surprise them with these at dessert time. They already love you, of course, but they might love you even more after this.

INGREDIENTS

- 6 slices Thomas[®] Cinnamon Raisin Swirl Bread
 - 6 tbsp butter
 - 3 tbsp sugar
- 1 tbsp cinnamon
 - 1 gallon ice cream of choice
 - 1 container sprinkles

DIRECTIONS

- 1 Preheat oven to 425°F.
 - 2 Spread each slice of Swirl Bread with 1 tbsp butter then place on baking sheet lined with parchment paper.
 - 3 In a small bowl, mix sugar with cinnamon and sprinkle over bread.
 - 4 Bake for 12 minutes until golden brown, remove from heat and let cool.
 - 5 While bread cools, let ice cream sit at room temperature to soften.
 - 6 Scoop ice cream onto one slice of Swirl Bread and top with another slice, making sure the edges are even.
 - 7 Pour sprinkles into a shallow bowl and roll edges of each ice cream sandwich over the sprinkles.
 - 8 Wrap sandwiches in parchment paper and freeze until the need for a sweet treat arises!



Fruit Pizzas

#133 of 140

SERVINGS : 6

TIME : 20 minutes

INGREDIENTS : 7

Fruit for dessert? It's been done. Fruit for dessert with cream cheese on English Muffins and rebranded as fruit pizza? Inspired!



INGREDIENTS

- 6 Thomas[®] Original English Muffins
- 1 cup cream cheese, room temperature
- 6 tbsp strawberry jam
- ½ cup blueberries
- ½ cup strawberries, sliced
- ½ cup kiwis, sliced
- 1 tbsp cinnamon

DIRECTIONS

- 1 Preheat oven to 375°F.
 - 2 Split English Muffins with hands or a fork and place on a baking sheet. Toast for 5–7 minutes.
 - 3 Spread each English Muffin half with cream cheese and strawberry jam.
 - 4 Top with fruit and sprinkle with cinnamon.

Swirl Bread Tiramisu Bake

#134 of 140

SERVINGS : 8-10

TIME : 1 hour

INGREDIENTS : 10

Swirl Bread Tiramis—who??? This is not your average tiramisu, and that’s what makes it so special!

INGREDIENTS

- 12 slices Thomas’® Cinnamon Swirl Bread
 - 6 egg yolks
 - ½ cup sugar
 - 8 oz mascarpone cheese
 - 1 tsp vanilla extract
- 1½ cups heavy cream
 - 2 cups espresso, cooled
 - 2 tbsp Grand Marnier
 - 4 tbsp unsweetened cocoa powder
 - oil spray for greasing

DIRECTIONS

- 1

Preheat oven to 425°F.
- 2

Toast 12 slices Swirl Bread for 13 minutes, then remove from heat and set aside.
- 3

In a medium pot, bring about 3” of water to a simmer.
- 4

In a glass bowl big enough to sit on top of the pot, whisk egg yolks and sugar.
- 5

Place bowl on top of pot and continue to whisk for around 8–10 minutes until egg mixture has thickened. Remove from heat and let cool.
- 6

In a bowl, whisk mascarpone cheese then gently fold into egg mixture with vanilla extract.
- 7

In another bowl, whisk heavy cream until peaks form. Gently fold into mascarpone mixture.
- 8

In another bowl, mix cooled espresso with Grand Marnier.
- 9

Grease a 9x13” baking dish.
- 10

Begin dipping slices of Swirl Bread into espresso mixture and create one layer in the baking dish.
- 11

Spread half the mascarpone mixture over the Swirl Bread layer, then repeat with dipping bread, layering, and topping with mascarpone mixture.
- 12

Dust with 4 tbsp unsweetened cocoa powder and chill for 2 hours.



S'mores Indoors

#135 of 140

SERVINGS : 4 **TIME :** 20 minutes **INGREDIENTS :** 4

Camping without s'mores? No! S'mores without camping? Yes! S'mores with Mini Bagels? Also yes!



INGREDIENTS

- 4 Thomas'® Plain Mini Bagels
- 1 cup marshmallow cream
- semi-sweet chocolate chips
- Graham crackers

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Split Mini Bagels and smear 2 tsp marshmallow cream on each half. Sprinkle chocolate chips on top of the marshmallow cream.
- 3 Place on a baking sheet and bake for 6–7 minutes or until chocolate chips are melted.
- 4 Crush Graham crackers, sprinkle over the Mini Bagels, and put the two halves together to complete the s'more bites.
- 5 Repeat as desired!

Cannoli In A Bowl-y

#136 of 140

SERVINGS : 6 **TIME :** 15 minutes **INGREDIENTS :** 8

Ready for something sweet, unique and totally delicious? We got you!

INGREDIENTS

- 6 slices Thomas'® Cinnamon Raisin Swirl Bread
- 1 cup mascarpone cheese
- 1 ½ cups ricotta
- ½ cup powdered sugar
- 1 ½ cups semisweet chocolate chips
- 1 tsp cinnamon
- 1 tsp vanilla extract
- 1 tsp almond extract

DIRECTIONS

- 1 Mix mascarpone cheese, ricotta, powdered sugar, chocolate chips, cinnamon, vanilla extract, and almond extract. Chill for one hour or up to 1 day.
- 2 Cut Swirl Bread into triangles and lightly toast.
- 3 Serve with dip and have at it.



Holiday Swirl Bread Houses

#137 of 140

SERVINGS : 1 TIME : 45 minutes INGREDIENTS : 3

Ho ho ho, happy Holiday Swirl Bread House making! Get the whole family involved for this deliciously crafty recipe.



INGREDIENTS

- 7 slices Thomas[®] Cinnamon Swirl Bread
- 1 cup butter cream frosting
- assorted candy
- 1 piping bag

DIRECTIONS

- 1 Fill piping bag with icing.
- 2 Create the floor of the house. Measure by placing a slice of Swirl Bread on the front, back, and side and cut accordingly using a knife.
- 3 Create the front and back of the house by cutting a triangle shape at the top of two pieces of Swirl Bread. Cut from the middle of the top to the middle of the left, then the middle of the top to the middle of the right.
- 4 For the two side walls, cut the top half off of two Swirl Bread pieces.
- 5 Using piping bag, pipe frosting onto sides of bread and press walls against the floor piece.
- 6 Once all 4 walls are up, pipe icing onto the tops of walls and arrange the two uncut pieces of Swirl Bread on the top for the roof.
- 7 Add more frosting to decorate the roof, windows, and door. Attach candies for the perfect Holiday Swirl Bread house!

Berry Shortcake English Muffins

#138 of 140

SERVINGS : 4 TIME : 48 minutes INGREDIENTS : 8

We love riffing on classic desserts and this easy blueberry shortcake is one of our favorites. Because when you want dessert, you want to make it goooooood.

INGREDIENTS

- 6 Thomas[®] Cinnamon Raisin English Muffins
- 2½ cups blueberries
- ½ cup sugar
- ½ tsp cinnamon
- 1 tbsp cornstarch
- 1 tbsp water
- 6 tbsp butter
- 1 cup heavy cream

DIRECTIONS

- 1 In a pot over medium-high heat, add 2 cups blueberries, sugar, and cinnamon. Stir well and bring to boil for 5 minutes.
- 2 In a bowl, whisk in 1 tbsp cornstarch with 1 tbsp water. Stir into the blueberry mixture to thicken. Add another ½ cup blueberries and cook for 3–4 minutes. Remove from heat and let cool.
- 3 Split English Muffins with hands or a fork, spread each half with ½ tbsp butter, and lightly toast.
- 4 In a bowl, mix heavy cream with a hand mixer until peaks form.
- 5 Spoon blueberry mixture over each English Muffin half and add a dollop of whipped cream to each. Top with another English Muffin piece and repeat with blueberry mixture and whipped cream. Add final English Muffin piece to complete the stack and top with the last dollop of whipped cream.



Frenchie Swirl Bread Crouton Sundaes

#139 of 140

SERVINGS : 2 TIME : 25 minutes INGREDIENTS : 10

When was the last time you had an ice cream sundae? Whether it was yesterday or years ago, we still think you’re going to love this.

INGREDIENTS

- 6 slices Thomas’® Cinnamon Swirl Bread
- 1 cup whole milk
- 2 eggs
- 1 tsp vanilla extract
- 2 tbsp butter
- tub of your favorite ice cream
- sliced banana
- sprinkles
- whipped cream
- chocolate syrup

DIRECTIONS

- 1 Preheat oven to 350°F.
- 2 Cut Swirl Bread into square quarters.
- 3 In a bowl, whisk milk, eggs, and vanilla extract, and dip squares into mixture.
- 4 Bring skillet to medium heat and add butter. Cook squares for 3–4 minutes per side, flipping once.
- 5 Remove from heat and place on a baking sheet.
- 6 Bake croutons for 12 minutes or until crisp.
- 7 In an ice cream sundae dish (or whatever dish suits!), scoop your favorite ice cream. Add Swirl Bread Croutons and top with sliced bananas, whipped cream, chocolate syrup, and sprinkles.



Cinnamon Bun Mini Croissants

#140 of 140

SERVINGS : 6 TIME : 30 minutes INGREDIENTS : 9

If there was ever a recipe that knew what was up, it’s this one. Can we just take a minute to appreciate the beauty of this creation? Great, now let’s get cookin’!

INGREDIENTS

- 6 Thomas’® Mini Croissants
- 6 tbsp butter, room temperature
- ¼ cup granulated sugar
- 1 tbsp cinnamon
- 1 cup powdered sugar
- ¼ cup cream cheese, room temperature
- 2 tbsp butter, room temperature
- 2 tbsp whole milk
- 1 tsp vanilla extract

DIRECTIONS

- 1 In a bowl, mix together granulated sugar and cinnamon.
- 2 Smear Mini Croissants with 1 tbsp butter each and sprinkle with 1 tsp cinnamon sugar mixture on each side, reserving remaining sugar mixture for later.
- 3 Lightly toast Mini Croissants.
- 4 In another bowl, use a hand mixer to make your glaze by mixing powdered sugar, cream cheese, 2 tbsp butter, whole milk, and vanilla extract until smooth.
- 5 Drizzle glaze over warm Mini Croissants, then serve to family or eat them all yourself – we won’t judge!



Dessert

Sweet & Fruity Dessert Bruschetta

You keep it breezy.
Ain't nothing weighing
you down.



Swirl Bread Tiramisu Bake

You'll never turn down
a slice of adventure with
a heavy dose of culture.



Churro French Toast Sticks

You like to work smart,
not hard. Big flavors with
simple prep and less
clean up is your jam.



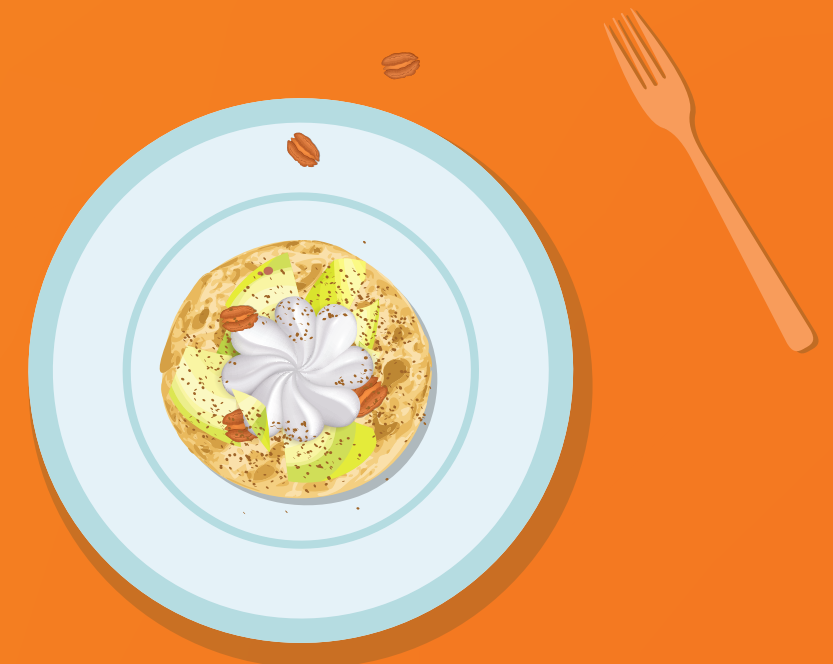
Frenchie Swirl Bread Crouton Sundaes

You're loyal. You stick with
what you love and are
all too happy to do so.

What your dessert-of-choice says about you

Apple Pie English Muffins

To you, traditions
are for upholding
and respecting.
And, in this
case, eating.



Your Dessert Fortune

Play & see what's
in store for your
after-dinner treat!

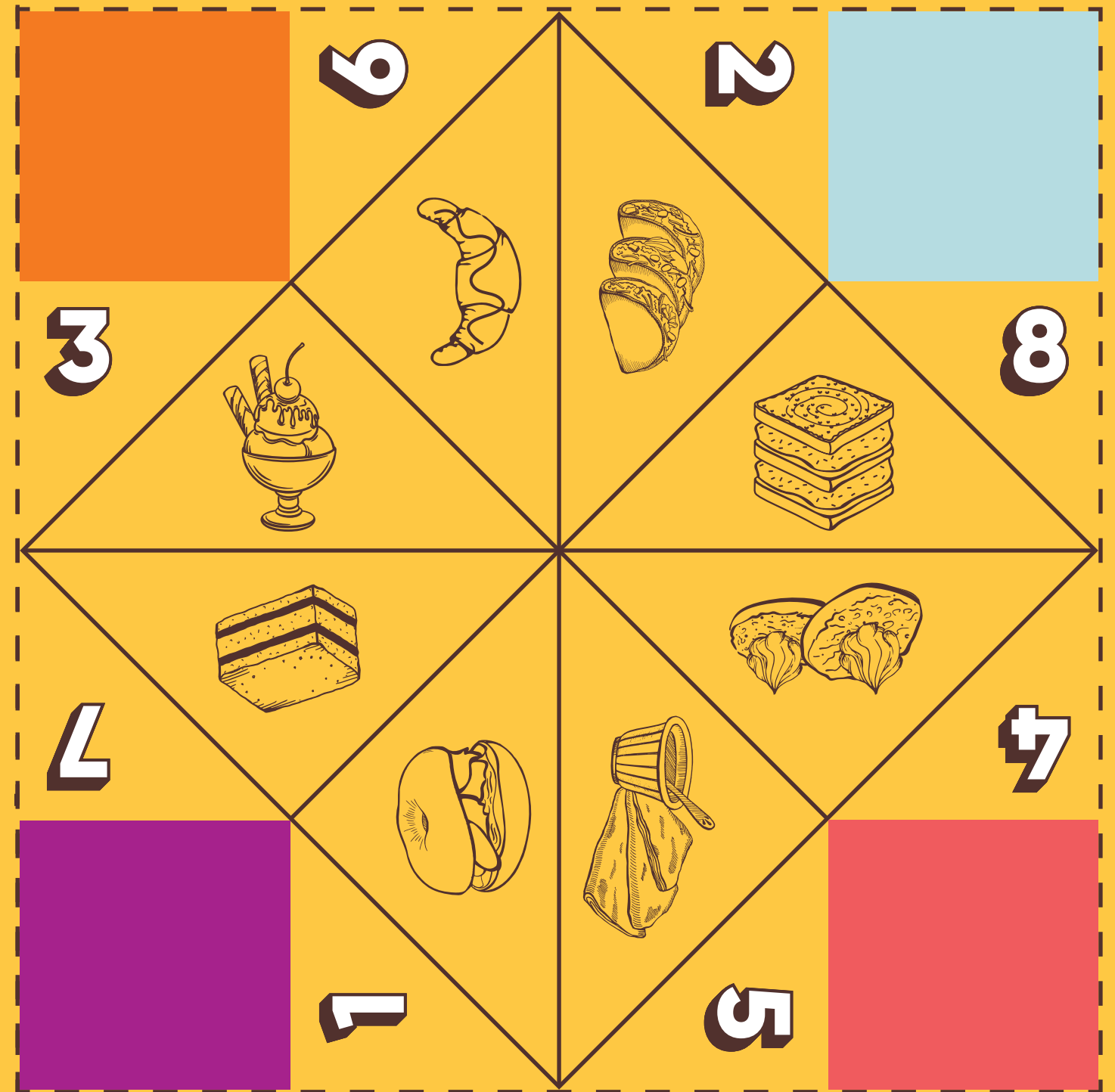


HOW TO MAKE IT

- 1 Use scissors to cut out Fortune Teller along the dotted line.
- 2 Fold the 4 corners evenly toward the middle.
- 3 Fold in half and unfold, then fold in half along the other line and unfold.
- 4 Flip over the paper and fold the new corners evenly toward the middle.
- 5 Fit your fingers into the pockets and open.

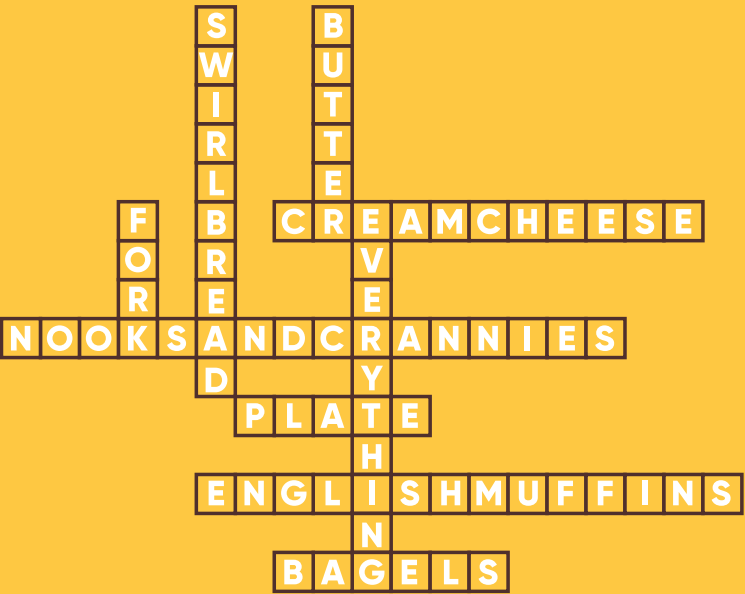
HOW TO PLAY

- 1 Pick a colored box. Spell the letters of the color while pinching and pulling the points to reveal the set of numbers.
- 2 Pick a number and move the Fortune Teller to match, revealing a second set of 4 numbers.
- 3 Pick a number and open the flap to reveal your sweet treat!





Answer Key



CROSSWORD PUZZLE, PAGE 44

C I N N A M O N G B X I D F H D R N H D
H R F E T M P L U N C H R W J E K G L U
K P R A Y Q B R A E O E V A Q S Q A T I
G B Q G U W N R U W C N V X O S Y H B X
Y J P X M B X J E Q D R X Z V E P Q R C
V G G H M B X C R A A L A V W R O K U R
J S B G Y U Q L T I K O N N R T P U N Z
J S S Z U K H H O L Q F K O N K O Z C X
B G K Q D T H O M A S J A E O I H V H L
A S W I R L B R E A D J F S Z K E A Z E
C F J P D S E B A G E L S A T S S S N G
O S B B R S H I I I O I C O X W K K A G
N Y A K I L N X Q M J V T P X E M S D S
F G C R O X R A Z G Y A A B B N A S X Q
X D Q B J K S U C I P K D I N N E R L P
U E T O A S T E R K Y U N P M R I X X U
K A V I X O W R Z X S S I B U T T E R A
G O A V O R M I N I C R O I S S A N T S
A V Q R K E V E R Y T H I N G K L R K D
E N G L I S H M U F F I N S C S S S F G

YUM FINDER, PAGE 112



4



4



5



4



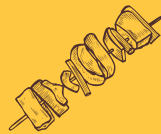
4



5



2



5



3

EYE SPY, PAGE 138

A toast to our fans

This celebration isn't just about us. It's about every generation of Thomas'® lovers spanning the last 140 years. You've all been waking up to what's possible since way before we even made it our slogan, inspiring us with out-of-this-world recipes and reminding us that even the simplest food moments are worth celebrating.

This one's for you. Wait, no—all 140 of these are for you.



@ms.sterbaskitchen



@thechildhoodglen



@victoriajordanrodriguez



You're
our
bread
& butter





@devinshomecooking



@happilypinkblog



@llicornish



@sarahcrawfordrdrn



@candicane82



@wildflowerbites

Let's
hear it
for the
chefs



@thetastytravelust



@lifewithhanny

Thanks for
sharing
your
yums!



@abbyfitmed



@wilmasgoodfood



@cheftraviswestrope



@veggies4asya



@janubeeats



Epilogue

It's like the saying goes: "Don't cry because it's over, smile because it happened." Once you've made your way through all 140 of these recipes and found your favorites, we'll be glad to be part of your recipe rotation for years to come. As always, we look forward to seeing your Thomas'® creations on social media. You're forever making us hungry with the deliciousness you post. And even though we've reached the end of this book, we know the yumminess doesn't stop. And for that we thank you all.

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- Bagel Board 69
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Kid-approved

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- Frenchie Swirl Bread Crouton Sundaes 196
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- Fried Chicken & French Toast 52
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- Peach Cobbler French Toast 29
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- The Classic Frenchie 25
- Tres Leches Swirl Bread French Toast Casserole 65
- Two of a Kind 178
- We All Scream For Ice Cream! 188

**We’re settling the debate
once and for all:
There are only two ways to open
our English Muffins, y’all!**

- 1. is with your hands,
easy as can be.**
- 2. is with a fork,
simple as A, B, C.**

**It’s about keeping those Nooks & Crannies
yums looking their best.
So there’s no need for sharp knives
or anything so intense!**



The image features three plates of food arranged diagonally on a light blue background. The top-left plate is orange and holds two round tarts with white cream and blueberries. The middle plate is pink and holds two slices of toast with white cream and colorful star-shaped confetti. The bottom-right plate is yellow and holds two donuts with white cream and colorful cereal. Scattered blueberries and confetti are also visible on the background.

**Here's to
another 140
years!**





This book is just 140 of the infinite possibilities our products bring. Please keep sharing your Thomas'® creations with us on Instagram @ThomasBreakfast. We love seeing what y'all are cooking up!

