

Baked Peaches Breakfast Toasts

Yields 4 breakfast toasts



Ingredients

- 1 ripe peach, washed, dried, and thinly sliced
- 1 tablespoon olive oil
- Leaves from 1 fresh rosemary sprig
- 4 tablespoons cream cheese, separated
- 2 English muffins, split

Directions

1. Preheat the oven to 425°F and line a baking sheet with parchment paper or silpat.
2. Evenly spread the peaches on the baking sheet. Drizzle on the olive oil and sprinkle with the rosemary leaves. Toss to coat.
3. Bake for 17-20 minutes, until the juices have concentrated, caramelized, and the peaches have shrunk and wrinkled a bit.
4. While the peaches are baking, toast the English muffins. While still warm, spread 1 tablespoon of cream cheese onto each of the English muffins.
5. Top each muffin with 3-4 slices of baked peaches. Serve immediately.