

In The Bagel Mood



50 Recipe Ideas

In The Bagel Mood

**Everything Bagel BLT:
Elevate your BLT with the
salty, savory punch of an
everything bagel**



In The Bagel Mood

2 Cinnamon Raisin French Toast Bagel:

Slice a cinnamon raisin bagel horizontally, dip in french toast batter, and pan-fry for a decadent breakfast treat.



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**3 Sesame Seed Salmon Supreme:
Smoked salmon, whipped dill
cream cheese, red onion, and
capers on a toasted
sesame seed bagel.**



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**Poppy Seed Pesto & Prosciutto:
A vibrant and flavorful
combination of pesto, salty
prosciutto, and fresh mozzarella
on a poppy seed bagel**



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5 Salt Bagel Pizza

**A quick and easy pizza base - just
add your favorite
toppings and bake**



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**6 Sunrise Bagel Sandwich:
Scrambled eggs, cheddar
cheese, avocado, and a
sprinkle of everything
bagel seasoning.**



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7 Sausage, Egg, and Cheese Breakfast Bagel Melt: A classic for a reason!



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**8 Bagel Benedict:
Toasted bagel halves topped
with Canadian bacon, poached
eggs, and hollandaise sauce.**

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**9 Breakfast Bruschetta Bagel:
Ricotta cheese, sliced
strawberries, and a drizzle of
honey on a lightly
toasted bagel**



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**10 Veggie Omelet Bagel:
Diced bell peppers, onions,
mushrooms, and spinach folded
into an omelet and
piled on a bagel**



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**11 Mediterranean
Bagel Sandwich:
Hummus, feta cheese, cucumbers,
tomatoes, and Kalamata olives
on a whole wheat bagel.**



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**12 Turkey & Cranberry
Cream Cheese Bagel:
Thanksgiving flavors
any time of year!**



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**13 Chicken Caesar Bagel Wrap:
Grilled chicken, romaine lettuce,
Caesar dressing, and parmesan
cheese wrapped in a
flattened bagel.**



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**14 Tuna Melt Supreme:
Tuna salad, melted cheddar
cheese, and tomato slices on a
toasted bagel.**



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**15 Grilled Cheese Bagel:
Upgrade your grilled cheese with
a sliced and buttered bagel for
extra texture**



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**16 Mexican Chorizo & Egg Bagel:
Spicy chorizo, scrambled eggs,
Oaxaca cheese, and a dollop
of salsa.**



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**17 Italian Caprese Bagel:
Fresh mozzarella, sliced
tomatoes, basil leaves, and a
balsamic glaze.**



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**18 Japanese Teriyaki
Chicken Bagel:
Grilled chicken glazed with
teriyaki sauce, shredded carrots,
and sesame seeds.**



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**19 Korean BBQ Pulled Pork Bagel:
Slow-cooked pulled pork
marinated in Korean BBQ sauce,
topped with kimchi slaw.**



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20 Greek Gyro Bagel: Seasoned gyro meat, tzatziki sauce, lettuce, tomato, and onion on a toasted bagel.



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**21 Nutella & Banana Bagel:
A simple yet satisfying treat.**



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22 Peanut Butter & Jelly Bagel: The ultimate classic.



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**23 Cinnamon Sugar Bagel Fries:
Cut a bagel into strips, toss with
cinnamon sugar, and bake
until crispy.**



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**24 Apple Cinnamon Cream
Cheese Bagel:
Sweeten your cream cheese with
applesauce and cinnamon.**



In The Bagel Mood

25 Grilled Pineapple & Coconut Cream Cheese Bagel: A tropical delight!



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**26 Jalapeno & Cheddar Cream
Cheese: Adds a spicy kick to
any bagel.**



In The Bagel Mood

27 Honey Walnut Cream Cheese: Sweet and nutty.



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28 Strawberry Cream Cheese: A classic for a reason



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29 Sun-Dried Tomato & Basil Cream Cheese: A savory and herbaceous spread



In The Bagel Mood

30 Vegan Cashew Cream Cheese: A delicious dairy-free alternative



In The Bagel Mood

31 Bagel Burger: Use a bagel as your burger bun for added chewiness.



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**32 Bagel Meatball Sub:
Toasted bagel halves topped with
meatballs, marinara sauce, and
mozzarella cheese.**



In The Bagel Mood

33 Bagel Pizza Bites: Mini bagel pizzas for a quick and easy dinner



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**34 Bagel Casserole:
Cube bagels and bake with eggs,
cheese, and your favorite
vegetables for a
hearty casserole.**



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**35 Bagel Pot Pie:
Top a savory pot pie filling with
bagel "croutons" for a
unique crust**



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**36 Smoked Whitefish
Salad Bagel:
A sophisticated and
flavorful option.**



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**37 Avocado Toast Bagel:
Smashed avocado, everything
bagel seasoning, red pepper
flakes, and a drizzle of olive oil.**



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**38 Brie & Fig Jam Bagel:
A sweet and savory combination
that's perfect for a
brunch gathering.**



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39 Prosciutto & Arugula Bagel: A peppery and sophisticated sandwich.



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40 Lobster Salad Bagel: A luxurious indulgence



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**41 Pizza Bagel with
Pepperoni Eyes: A playful
and delicious treat.**



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**42 Animal-Shaped
Bagel Sandwiches:
Use cookie cutters to create
fun shapes.**



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43 Rainbow Sprinkles & Sweet Cream Cheese Bagel: A colorful and festive option



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**44 Mini Bagel Sandwiches
for Lunchboxes:
Perfect for
on-the-go snacking.**



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**45 Bagel Faces with
Veggie Toppings:
Encourage creativity with a
healthy and fun activity**



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**46 Baked Bagel Chips:
Slice bagels thin, brush with
olive oil and spices, and
bake until crispy.**



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**47 Bagel Croutons for Soup:
Cube bagels and bake until
golden brown for extra-
flavorful croutons.**



In The Bagel Mood

**48 Bagel Stuffing:
Use stale bagels as the base
for a savory stuffing**



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**49 Bagel Breadcrumbs:
Grind leftover bagels into
breadcrumbs for coating
chicken or fish.**



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**50 Bagel Ice Cream Sandwiches:
Slice a bagel in half and fill with
your favorite ice cream**



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**So, ditch the boring routine and
unleash your inner bagel artist!
With these 50 creative ideas,
you're sure to find a new favorite
way to enjoy this iconic breakfast
staple. Happy Bagel-ing**

