

POACHED EGG & AVOCADO TOAST

Rusty Hinges Ranch



INGREDIENTS:

- 2 slices of baguette
- 1 avocado
- 1-2 cups water
- 2 eggs
- 6 cherry tomatoes
- 1 tbsp white vinegar
- salt & pepper, to taste
- parsley, for garnish (optional)

INSTRUCTIONS:

1. Toast the bread slices to preferred toast level.
2. Cut the avocado in half, remove the pit and scoop out the flesh into a medium bowl, then smash and season with salt and pepper. Set aside.
3. Bring water to a boil in a small pot. Reduce heat to a gentle simmer and add the vinegar.
4. Crack 1 egg into a small cup. Using a spoon, swirl the water in the pot to form a whirlpool. Gently drop the egg into the center of the swirling water. Allow it to cook for 3-4 minutes undisturbed.
5. Using a slotted spoon, gently lift the egg from the water and place on a sheet of kitchen paper. Repeat with remaining egg.
6. As the eggs are poaching, divide and spread the mashed avocado between the 2 slices of toast.
7. Slice the cherry tomatoes in half and arrange on top of the mashed avocado. Top with poached eggs.
8. Serve topped with a sprinkling of fresh pepper and enjoy!