



Avocado Egg Toast

20
minutes
or less

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option

INGREDIENTS

1 loaf Hy-Vee frozen bread dough, thawed and baked according to pkg. directions

2 avocados, pitted, peeled, and mashed

Hy-Vee salt

Hy-Vee ground black pepper

1 tbsp Hy-Vee white distilled vinegar

4 Hy-Vee large eggs

Gustare Vita olive oil

Hy-Vee crushed red pepper, for serving

PREPARATION

- 1** Cut baked bread into 4 (1/2-inch each) slices and toast. Reserve remainder of loaf for another use. Spread mashed avocados on toast. Season with salt and pepper.
- 2** Fill a medium saucepan with water. Add vinegar; bring to a boil; reduce to a simmer. Use a large spoon to stir water. While water is moving, carefully crack eggs into water. Gently simmer, uncovered, 3 to 4 minutes or until yolks just begin to thicken. Using a slotted spoon, remove eggs and place on top of prepared toast.
- 3** Lightly drizzle poached eggs with olive oil and season with salt and crushed red pepper, if desired.