

Avocado Toast

INGREDIENTS

Avocado

Onion

Garlic

Cherry tomatoes

Mushroom

Choice of bread

Egg

Olive oil

DIRECTIONS

Prepare your onion, garlic, cherry tomatoes and mushrooms. Slice and chop everything up to your liking. Depending on how many avocado toasts you want to make, chop and slice as much as you need.

In a small pan with olive oil on medium heat, sauté your prepared veggies above. I like mine to be a little brown on the edges. Once they're done just put everything in a small bowl off to the side for a little bit.

In that same small pan, fry up an egg to your liking. It can be scrambled, over done, sunny side or even poached! I love poached eggs but was too lazy to make one so I did sunny side. I love my eggs runny on toast. When your egg is done just set it off to the side in the pan.

Toast your bread to your liking. While that's toasting take your avocado - you can either use the whole thing or half of it depending on how many you want to make. Put your avocado into a bowl along with your veggie mixture and with a fork, just mix it up until it's smooth.

On your toasted bread, smear your avocado mixture. Place your egg onto and you're done!