

Avocado Toast

Yields 2 portions



Kansas City

INGREDIENTS

- 1-2 each – avocados, Hass, cut in half, de-seed, de-skin, mashed
- 2-4 each – whole grain bread, organic, thick cut
- 2-4 each – egg, fresh, cooked to desired doneness
- 2 cups – small leaf mixed greens, fresh
- 2Tbsp. – radish, thinly sliced
- 2Tbsp. – cucumbers, small diced
- 1Tbsp. – extra virgin olive oil

OPTIONAL GARNISH

- Chia seeds
- Sunflower seeds

METHOD OF PREPARATION

1. **Scoop out avocado and season with salt and pepper. Smash in bowl and reserve on side.**
2. **Toast bread until desired doneness.**
3. **Spread avocado on bread.**
4. **Cook egg in pan to desired doneness and place on top of avocado.**
5. **Mix greens with radish, cucumber and oil and season lightly with salt and pepper.**
6. **Place on top of egg.**
7. **Garish with seeds and serve.**

Enjoy!



CHEF NOTE

1. Can sub smoked salmon, caper, & red onion in place of egg if desired.

Bon Appétit!

— Chef Kyle Williams

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