



SHORT STORY

Spice up your breakfast with a gourmet avocado toast recipe and say yes to a savory and satisfying breakfast. Try one or all of these delightfully-simple recipes!

**TIME**

5-10 Min

**SERVES**

1 person

**COOK**

Recipes Differ

: oathandgrind.com: hello@oathandgrind.com

: @OathandGrind

LinkTree: linktr.ee/susanhoff

INGREDIENTS

Tomato Basil Avocado Toast

- 1/2 avocado
- 1 slice of sourdough bread
- 4 cherry tomatoes, halved
- a handful of fresh basil
- black pepper, to taste

Chicken Balsamic Avocado Toast

- 1/2 avocado
- 1 slice of sourdough bread
- chicken breast, cooked
- balsamic glaze, for garnish
- a squeeze of lemon juice
- goat cheese, to taste

Poached Egg Avocado Toast

- 1/2 avocado
- 1 slice of sourdough bread
- 2 eggs
- a squeeze of lime juice
- red pepper flakes, to taste
- salt and pepper, to taste

INSTRUCTIONS

For the Tomato Basil Avocado Toast

1. Place your sourdough slice in the toaster.
2. While the toast is toasting, mash the avocado, slice your tomatoes, and shred your basil.
3. Once the toaster dings, remove the toast, spread the avocado, and top with your prepared garnish.
4. Sprinkle a little black pepper on top to finish it off.

For the Chicken Balsamic Avocado Toast

1. Place your sourdough slice in the toaster.
2. While the toast is toasting, mash the avocado and shred your chicken breast.
3. Once the toaster dings, remove the toast, spread the avocado, and add the chicken.

4. Splash a little lemon juice, drizzle a touch of balsamic glaze, and crumble goat cheese on top of the toast to finish it off.

For the Poached Egg Avocado Toast

1. Boil two eggs over the stove until soft boiled (about 5 minutes).
2. While the eggs are boiling, place your sourdough slice in the toaster and mash your avocado.
3. Once the toaster dings and the eggs are cooked, spread the avocado and spoon the soft boiled eggs out of their shells and on top of the toast.
4. Squeeze a little lime juice and sprinkle some red pepper flakes, salt, and pepper to finish it off.