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Tex-Mex Avocado Toast Recipe

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TEX-MEX AVOCADO RECIPE

Ingredients

- 1-2 slices whole grain bread (In this picture we used two slices of Gluten Free Artisan Bread. They were smaller in size, so feel free to use a slice of your favorite bread)
- 1/2 ripe avocado, mashed
- 1 Tablespoon olive oil
- 1/2 teaspoon (tsp) fresh lime juice
- 1/2 teaspoon Cherchies® Chardonnay Lime & Cilantro Seasoning
- 1 Tablespoon butter
- 2 eggs slightly beaten
- 1 teaspoon chopped fresh cilantro (optional)
- 2 teaspoons (tsp) Cherchies® Black Bean & Corn Salsa (or Cherchies® Vidalia Onion Peach Salsa)

Preparation

1. Cut an avocado in half and score one half of the avocado with a knife. Scoop out the avocado with a spoon into a small bowl. Add lime juice, Cherchies® Chardonnay Lime & Cilantro Seasoning, mix and set aside. Tightly cover the other avocado half with plastic wrap and place in refrigerator.
2. Toast the bread in a toaster. While the bread is toasting, in a small bowl, beat two eggs. Turn the skillet on low, and cook the eggs, stirring occasionally until the eggs are cooked through.
3. On a small plate, begin layering the toast with the avocado, scrambled eggs, salsa, and garnish with the chopped cilantro (optional). Enjoy!



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