

The Best Avocado Toast

Yield: Serves 2

Cook time: 10 minutes

Made it with:

GoVerden Guacamole Classic

Ingredients:

- 2 oz GoVerden Guacamole Classic
- 2 slices sourdough bread
- 2 eggs
- Salt and pepper to taste

Recipe preparation:

1

The Best Avocado Toast

Boil a pot of water. Once boiling, carefully add the eggs and poach for 2-3 minutes, until the whites are firm but the yolks are runny. Remove from water using slotted spoon.

2

The Best Avocado Toast

Toast the sourdough bread slices. Spread 2 tbsp of GoVerden Guacamole Classic on each slice and top with a poached egg. Sprinkle salt and pepper to taste.