

CHOLULA[®] Avocado Toast

WHAT'S NEEDED

Ingredients:

- 2 avocados
- 4 eggs
- 2 tsp. olive oil
- 4 slices bread, toasted (sourdough or whole grain)
- 2 oz. prepared salsa
- Cholula**[®] Chili Garlic or Original Hot Sauce

HOW TO MAKE

Preparation - Serves 4

1. Cut avocados in half. Remove avocado meat from the skin.
2. Dice and mash avocado to desired texture.
3. Heat skillet, add oil and prepare one egg per toast, as preferred (sunny side up or over easy).
4. Spread equal amounts of avocado over toast and top with egg. Add salt and pepper to taste.
5. Top with salsa and generous shakes of **Cholula**[®] Chili Garlic or Original Hot Sauce.

