

Australian Brekkie (slang word for breakfast)



Ingredients

2 slices sourdough, or your favourite bread, toasted
½ large ripe avocado
juice from 1/2 lime
2 tsp chopped chives, optional
2 -3 rashers bacon
2 eggs
salt & pepper
2 tbsp tomato chutney, optional

Method

- 1 Cook bacon and eggs to your liking.
- 2 Meanwhile, smash avocado with lime juice, chives and a pinch of salt and pepper.
- 3 Spread toast with smashed avocado, top with bacon and eggs.
- 4 Serve hot, with tomato chutney on the side.
- 5 Tips

Poached, boiled or scrambled eggs will work perfectly too.

To cook bacon, place a heavy-based skillet over medium heat, add bacon and cook 5-7 minutes, turning regularly. Alternatively, place bacon in an oven tray and bake at 190°C for 15-20 minutes.

To pick a ripe avocado, press gently near the top. If it gives a little, it's ripe.

