



Globally Inspired Flavor Solutions®

Add a kick to your breakfast sandwich with the complex flavor blend of cilantro, onions and jalapeños which pairs brilliantly with a fried egg!

Avocado Toast with Fried Eggs

Yield: 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per serving)
Ripe avocados, pitted and peeled	2	Calories 310 Fat 20g
SupHerb Farms Fusions® Guacamole Starter Paste	2 tbsp	Cholesterol 185mg Sodium 430mg
Whole wheat bread, toasted	4 slices	Carbohydrate 22g Fiber 5g
Tomato slices	8	Sugars 3g Protein 13g
Fried eggs	4	DIETARY STATEMENTS Vegetarian Free of Nuts
Salt and pepper	1/4 tsp	
SupHerb Farms Fresh Frozen IQF Chives	2 tbsp	

PREPARATION

1. Mash avocado with Guacamole Starter Paste.
2. Spread 1/3 cup mixture evenly over each slice of toast.
3. Top each slice of toast with 2 tomato slices, 1 fried egg, salt, pepper and chives.

TO SERVE

Serve immediately with hot sauce, if desired, and slice of lime.