



JERNEJ KITCHEN

AVOCADO SPREAD

Avocado Spread is a simple 10-Minute recipe. We love serving it for breakfast, brunch, or snack with toast and soft-boiled eggs.

SERVES 4 PEOPLE
PREPARATION: 10 MINUTES

AVOCADO SPREAD

- 2 avocados
- 1 tbsp cream cheese
- 1 tbsp lime juice, freshly squeezed
- 1 tsp olive oil

SERVING IDEA

- 4 slices bread
- 2 tbsp olive oil, for bread
- 4 eggs (size L), at room temperature
- 1 tsp sesame seeds

TOOLS AND EQUIPEMENT

- kitchen knife
- cutting board
- bowl
- pan

Sponsored

AVOCADO SPREAD

Cut the avocado in half, remove the pit, scoop the flesh, and add it to a bowl. Using a fork, mash the avocado. Add the cream cheese, lime juice, and olive oil. Stir and season to taste with salt and pepper. Optionally add a drop of chili sauce.

TOAST THE BREAD

Place a pan over medium heat. Drizzle the bread slices with olive oil. Add to a pan and toast until golden brown, for about 2 minutes per side. Transfer the bread to a plate.

SOFT-BOILED EGGS

Pour water into a saucepan and place over high heat. When the water boils, carefully drop each egg into the water three times with a spoon. Then, gently drop the egg in the water and simmer for 6 minutes. When the eggs are cooked, transfer them to ice-cold water or cool them under cold running water to prevent them from cooking.

SERVE

Spread the avocado spread on top of the toasted bread. Add the soft-boiled egg and sprinkle with sesame seeds.