

AVOCADO EGG

INGREDIENTS

2 avocados	pepper
2 tbsp butter, divided	1/4 cup cheddar cheese, shredded
4 large eggs	2 green onions, sliced
2 slices cooked bacon, crumbled	sea salt

PROCEDURE

Cut avocados in half and remove pit. Lay them on their sides and cut lengthwise into 2 thick slices each. Hollow out middles.

In large skillet over medium heat, melt 1 tbsp butter. Place avocado slices into skillet and crack an egg into the center. Season with salt and pepper.

Cover skillet and cook until egg is done to your desire. Sprinkle with cheese on top of each pieces, cover with lid and cook until chees it melted.

Repeat with remaining ingredients. Garnish with bacon and green onions.