



Breakfast Avocado Toast with Bacon and Ham

Cook time: 30 minutes

Serves: 4

- 12 slices Smithfield Thick Cut Bacon
- 16 ounces Smithfield Anytime Favorites Boneless Sliced Ham
- 1 1/2-2 quarts water
- 1 lime, juiced
- 1 cup freshly made or refrigerated, prepared guacamole
- 4 large eggs
- 4 thick slices seeded whole-grain bread, toasted golden brown
 - freshly ground black pepper
- 1 tablespoon chopped parsley or cilantro leaves

Heat oven to 375 F. Lightly spray baking rack and place on top of foil-lined, rimmed baking pan. Separate strips of bacon and lay flat in single layer on rack. Bake 15-18 minutes, or until just crisp, rotating pan halfway through cooking. Using spatula, remove bacon from pan while warm; drain on paper towels.

While bacon is baking, lay sliced ham on lightly sprayed, rimmed baking pan. Bake 5-7 minutes, or until warmed through. Keep bacon and ham warm.

In saucepot over medium-high heat, heat water and lime juice until simmering. Crack eggs into small cups. Slowly add eggs one at a time to pot and simmer 4-5 minutes, or until whites are just set for runny yolk or a little longer for firmer yolk. Remove eggs from water with slotted spoon and drain on paper towel.

Spread guacamole onto toast, topping each with sliced ham, egg, pepper and bacon. Sprinkle with parsley or cilantro and serve warm.

Source: Smithfield

<http://www.smithfield.com/prep-school/holiday-hub/>

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