



Epic Avocado Toast

Makes: 2 toasts

Prep Time: 15 minutes Cook Time: 10 minutes

Total Time: 25 minutes

10 cherry tomatoes

4 tsp olive oil, divided

2 eggs

4 ounces goat cheese, softened

1 tsp honey

1/2 tsp lemon juice

1/2 tsp lemon zest

2 avocados, ripe, halved with pit removed

1 tsp lemon juice

Salt & pepper, to taste

2 slices multi-grain crusty bread, 1/2-inch thick

1 tsp Everything Bagel spice

3 ounces smoked salmon (store-bought or try [Beet-Cured Salmon Gravlax!](#))

1/4 cup pomegranate seeds

Herbs, for garnishing

Heat 2 teaspoons of olive oil in medium skillet over medium-high heat. Add tomatoes and sauté until blistered and they have popped open, swirling pan often, approximately 7-10 minutes. Set aside.

Meanwhile, heat a small pot of water until boiling. Carefully add the eggs and gently boil for 7 minutes. Remove immediately from heat and run cold water over the pot for 5 minutes, replacing the hot water with cold water. Peel eggs and set aside.

Combine goat cheese, honey, lemon juice & zest in a small bowl. Set aside.

Scoop avocado flesh out of peel into a medium bowl. Using a fork, mash until desired consistency. Add lemon juice, salt, and pepper. Set aside.

In medium skillet, add remaining 2 teaspoons of olive oil and heat to medium high. Add bread slices and cook until brown on bottom. Flip and repeat until both sides are nicely browned, approximately 5 minutes. The bread will soak up the oil so feel free to add a little more when you flip the bread over. Remove from the skillet to a platter.

Layer over the bread the goat cheese, avocado, a few blistered tomatoes and then sprinkle with Everything Bagel spice. Add some pomegranate seeds and top with smoked salmon and 1/2 of egg. The egg is a "jammy" egg, so it won't be firm. It should be slightly runny, but if you prefer it firmer, leave it to boil for an additional minute or two.

Finally, top avocado toast with a few herb sprigs.