Egg & Avocado Breakfast Crostini

A picture containing food, bread, dish, close

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| 3 | Phli’s Fresh Cage Free Eggs |
| 1 | Baguette Loaf |
| 1 tbsp | Olive oil |
| 3 tbsp | Milk or water |
| 1 tbsp | Butter |
| 1/8 tsp | Salt |
| 1/8 tsp | Pepper |
| 1 | Large avocado, peeled and pitted |
| 1 ½ tsp | Lemon juice |
| ½ cup | Tomatoes, chopped |
| ½ cup | Parmesan cheese, shredded |

Directions:

1. Preheat oven to 350F. Slice baguette into about 16 slices. Lay slices on greased baking sheet; brush tops with olive oil. Bake for about 5 minutes or until lightly browned and toasted.
2. Beat eggs and milk in bowl until blended. Melt butter in small skillet set over medium-low heat; swirl pan to coat the bottom.
3. Pour egg mixture into skillet. As eggs start to cook, push, pull, and fold eggs with spatula frequently until all egg is cooked and no liquid remains. Remove from heat. Season with salt and pepper.
4. Mash together avocado, lemon juice and pinch of salt in separate bowl; spoon over slices of baguette to cover most of the surface on top. Spoon scrambled eggs over avocado.
5. Top with chopped tomatoes and sprinkle with parmesan