## **Fully Loaded Toast**

8 ingredients · 25 minutes · 1 serving



## Directions

- 1. Preheat oven to 450. Place halved cherry tomatoes on a piece of parchment paper and place in oven for 20 minutes or until roasted.
- 2. In the mean time, take a fork and mash your avocado in a bowl. Add lemon juice and season with sea salt and pepper. Mix well and set aside.
- **3.** Put oil in frying pan and place over medium heat. Whisk egg and almond milk together in a small bowl and pour into pan. Scramble eggs until cooked.
- 4. Toast bread. Spread on avocado mix and add scrambled eggs on top. Finish with roasted cherry tomatoes and season with a bit of salt and pepper. Enjoy!

## Ingredients

- 1 slice Organic Bread (toasted)
- 1/2 Avocado (mashed)
- 1/2 Lemon (juiced)
- 1 1/2 tsps Extra Virgin Olive Oil
- 1 Egg
- 2 tbsps Unsweetened Almond Milk
- 1/2 cup Cherry Tomatoes (halved)
- Sea Salt & Black Pepper (to taste)

