



Avocado, Bacon and Egg Toast with Tomato Jam



Ingredients:

- 4 slices thick-cut bacon
- 2 large egg
- 1 avocado, thinly sliced
- salt and pepper for seasoning
- 2 slices thick-cut bread, toasted
- fresh basil for topping

Quick Tomato Jam:

- 1 ½ cups whole cherry tomatoes
- 2 garlic cloves, minced
- 2 tablespoons sugar
- 2 tablespoons fresh lime juice
- 1 teaspoon apple cider vinegar
- ¼ teaspoon salt
- ¼ teaspoon pepper

Method:

1. Heat a large skillet over medium-low heat and add the bacon. Cook until the fat is rendered and the bacon is completely crispy. Remove the bacon and place it on a paper-towel lined plate to drain any excess grease.
2. Keep the skillet over medium heat and add the eggs to the bacon grease, cooking them over easy or as desired. Once the eggs are finished, season with a bit of salt and pepper.
3. Thinly slice the avocado, sprinkle it with salt, and pepper too.
4. To make the toast, spread the tomato jam on one side. Top with the avocado slices and then the bacon. Throw the egg on top and sprinkle with fresh basil.