



Recipes by Peter

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## Recipe for Avocado Toast, With Tomatoes, Bacon and Eggs!

### Equipment Needed:

Although I used the Ninja Speedi to prepare the bacon and eggs, you can also use a skillet on top of your stove, so don't think you can't do this if you don't have the Ninja Speedi! This will turn out just as well if using the skillet, I promise!

### Ingredients:

Two pieces of toast, prepared in your toaster or toaster oven.

Two eggs

3-4 pieces of thick-cut bacon. (I like thick cut bacon but use what you like)

Two medium tomatoes. Sliced. I used Campari tomatoes, but you can use any tomato that is available to you.

Two small cups of prepared guacamole (I buy the little cups of prepared guacamole from Costco or Sams, but almost every grocery store sells these, or you can make your own guacamole!)



### Preparing the Ninja Speedi

Set the Ninja Speedi to the Steam and Crisp function. Set the temperature to 360 degrees and the timer for 9 minutes. Press start.

Using only the cooking pot for the Ninja Speedi set the 3 or 4 pieces of bacon in the bottom of the pot and close the lid. Let the Speedi come to temperature and let the thick-cut bacon cook for 7 minutes. (I like my bacon to be very crisp, so if you don't like your bacon to be as crisp or if you are using regular cut bacon cook for less time.)

As the bacon cooks open the cups of guacamole and spread the prepared guacamole onto the toast. You can use as much or as little of the guacamole as you want.

If you haven't sliced the tomatoes slice the tomatoes now and have them ready.

When the bacon has cooked for seven minutes take the bacon out of the Speedi and set the bacon on a plate covered with a paper towel.

With two minutes remaining on the timer of the Speedi crack the two eggs and place the eggs in the Speedi pot and close the lid.

Let the eggs cook in the Speedi for 1 ½ to 2 minutes depending upon how you like your eggs. I like my eggs 'over easy' so that the yolk will be a bit runny.

While the eggs cook place the tomatoes on the toast with the guacamole, then break one piece of bacon in half and place the two half pieces on one piece of the toast. Repeat with the 2<sup>nd</sup> piece of bacon and place this on the second piece of toast. (The other pieces of bacon you cooked are your reward for making this dish. You're welcome.

Once the eggs have reached your desired doneness remove the eggs and place one egg on each of the two pieces of toast.

Sprinkle with a bit of salt and pepper and ENJOY!!!