

Smashed Avocado and Feta on Toast

Serves: 1

Prep time: 5 minutes

Cooking time: 5 minutes

Ingredients:

- 2 slices toast (I used sourdough bread)
- ½ -1 ripe avocado
- 2-3 tablespoons crumbled feta cheese

Optional Extras

- smoked salmon
- tiny tomatoes, halved
- crispy bacon
- sausages
- eggs
- balsamic glaze
- lemon juice



Smashed Avocado on Toast

This is one of the most popular breakfasts here in Australia, thanks to Bill Granger an Australian chef Bill passed away of cancer on Christmas Day. R.I.P. Bill. This one is for you and Thank You

Method:

- Mash the avocado with a fork and spread the avocado over the toast
- Sprinkle the feta cheese over the avocado
- **Serve as is or with any *optional extras. Enjoy!**

Note:

- Go easy on the salt as the feta can be quite salty