

Avocado on Toast



For years my breakfast consisted of a cup of coffee (and I will admit a winnie blue in my younger days) as I was in too much of a rush getting the kids ready, I didn't have time to eat. Not so anymore. Breakfast has become one of my favourite meals (hence why 10kg's have crept up) and I especially love anything with avocado. This avocado on toast is taken to a new level with the addition of homemade pesto, good quality sourdough, a smattering of goat's feta, some chilli flakes and baby basil leaves. A squeeze of fresh lemon and a drizzle of my new found love, lemon infused extra virgin olive oil and you have an absolute crowd pleasing breakfast. or you could wait

until everyone's out of the house as I do and have it all to yourself. Go on, treat yourself.....you deserve it!

To make the Avocado on Toast.....

Prep time: 5 minutes

Cooking time: varies, depending on if your are a lighty or a darky toast lover

\$ Low Budget

Serves 1

2 slices of sourdough, cooked to your liking

1/2 a ripe avocado, peeled and sliced about 1/2cm apart

2 tbs of fresh basil pesto, recipe in link below

[Basil Pesto](#)

50gm of Goat's Fetta (you may use normal if you prefer)

A sprinkle of dried chilli flakes

Baby basil leaves to scatter

1/2 a lemon for drizzling

Sea salt and cracked pepper

A drizzle of Lemon infused extra virgin olive oil (can be found in the oil section of the supermarket but normal is cool too)

Cook the sourdough to your liking, even more impressive is on a chargrill.

Spread a tablespoon of basil pesto on each slice and the top each with half of the avocado (so one quarter per slice), in a fan like fashion.

Sprinkle over the fetta, chilli flakes, baby basil leaves and sea salt and pepper and finish with a squeeze of lemon and a drizzle of the olive oil.

Grab the paper (or phone) and sit and enjoy your pimped Avocado on Toast with a good cup of coffee.....