



Sweet & Spicy Eggy Bread



1-2 servings



20 minutes

INGREDIENTS

2 eggs

1 tsp cinnamon powder

spicy sauce

splash of milk

1 tbsp oil

fresh bread

oil for frying

Avocado Salsa:

1 avocado

4 cherry tomatoes

1 medium heat chilli

salt and pepper

half a lime

1 tsp tabasco

1 tbsp chilli jam

DIRECTIONS

1. Beat two eggs with a sprinkle of cinnamon, a splash of milk, 1 tbsp of oil, and as much chilli sauce as you can handle.
2. Cut your bread into slices and let them soak in the mixture for a couple of minutes to absorb all the goodness.
3. Heat some oil in a pan over medium-high heat. Fry the soaked bread until it's golden brown and crispy on both sides.
4. Serve hot with a fresh, zesty avocado salsa for the perfect balance of flavours.

Quick, tasty, and guaranteed to impress! 🥑🍅🌶️

NOTES

To make the salsa, smash up the avocado in a bowl with the tomatoes (chopped) and add all the other ingredients.

