

Pesto eggs on toast



Put a spin on brunch by adding a simple pesto to your eggs on toast. Our pesto recipe uses kale but you can use any leafy green like spinach, traditional basil or a mix of your favourite herbs. YUM!

Ingredients

- 4 eggs
- 4 slice of bread
- 2 avocado
- 1/4 cups crumble feta cheese
- 4 leaves Tuscan kale, stem removed (for the pesto)
- 1/4 cups toasted pine nuts (for the pesto)
- 1 clove garlic (for the pesto)
- 1/4 cup olive oil (for the pesto)
- 1/4 cup water (for the pesto)

Method:

1. To make pesto, blanch kale in hot water and squeeze out excess water.

2. In a blender, blend all the pesto ingredients together until smooth.
3. Toast bread and thinly slice avocado, arranged avocado slice on toast.
4. In a frying pan over medium low heat, add about 2 tbsp of pesto per egg, spread it out with a cooking spatula, drop each egg onto the pesto and fry it until the egg white is cooked but the yolk is still runny.
5. Transfer the pesto eggs over avocado toast. Sprinkle with crumbled feta.
6. You can keep leftover pesto in the fridge or freezer for later use.