

R e c i p e

BAKED EGGS IN AVOCADO



BAKED EGGS IN AVOCADO

E a s t e r R e c i p e s

Recipe: **JENN DAVIS**



ISSUE

sisterMAG47

INGREDIENTS

- 2 avocados, halved and stoned
- 4 free range eggs
- Sea salt and freshly ground black pepper, to taste
- 1 tbsp chopped fresh chives

-
- STEP 1** Preheat the oven to 180 C
 - STEP 2** Lightly oil a baking sheet
 - STEP 3** Using a spoon, scoop out two tablespoons of avocado flesh, or more as needed, creating a small well in the centre of each avocado.
 - STEP 4** Gently crack 1 egg and slide it into the well, keeping the yolk intact. Repeat with remaining eggs. Season with salt and pepper.
 - STEP 5** Place into the oven and bake until the egg whites have set but the yolks are still runny, about 20 minutes. Sprinkle with chives, serve immediately.