EGG-TOPPED AVOCADO TOAST

INGREDIENTS:

- 2 slices of multigrain bread, toasted
- 2 teaspoons butter
- ½ medium ripe avocado, peeled and thinly sliced
- 4 thin slices tomato
- 2 thin slices red onion
- 2 large eggs
- 1/8 teaspoon seasoned salt
- 2 tablespoons shredded cheddar cheese

2 bacon strips, cooked and crumbled

DIRECTIONS:

- 1. Spread each slice of toast with butter; place on a plate. Top with avocado; mash gently with a fork. Top with tomato and onion.
- 2. To poach each egg, place 1/2 cup water in a small microwave-safe bowl or glass measuring cup; break an egg into the water. Microwave, covered, on high 1 minute. Microwave in 10-second intervals until white is set and yolk begins to thicken; let stand 1 minute. Using a slotted spoon, place egg over sandwich.
- 3. Sprinkle eggs with seasoned salt. Top with cheese and bacon.

BALANCING MEAL IDEAS:

1.