



HOME CHEF

BREAKFAST

Avocado Tartine with Eggs and Bacon

With Cherry Tomatoes and Goat Cheese



Start your day with classic bacon and eggs accompanied by an insanely hearty open-faced sandwich, or “tartine” for you fancy folks. Piled high with creamy avocado, tomatoes, and savory goat cheese, this is destined to become one of your hands down favorite breakfasts.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 625
Carbohydrates: 43g
Fat: 45g
Protein: 24g
Sodium: 817mg
per serving

DIETARY



LOW CALORIE



NUT-FREE

DRINK PAIRING

A breakfast of bacon, eggs, and avocados calls for dark roast coffee. Feel free to spike that coffee with an ounce of Baileys—we won't judge.

INGREDIENTS

5 Cherry Tomatoes
1 Radish
1 Mini Baguette
1 Avocado
3 Cilantro Sprigs
1 Green Onion
1 Lime
6 Bacon Strips
6 oz. Liquid Egg
½ oz. Goat Cheese Crumbles



Prepare the Ingredients

Preheat oven to 400 degrees and prepare a baking sheet with foil. Thoroughly rinse produce and pat dry. Halve **tomatoes**. Slice **radish** into thin rounds. Halve **baguette**. Halve **avocado**, remove pit, and scoop out the flesh with a spoon. Cut avocado flesh into ¼” dice. Stem **cilantro**. Trim and thinly slice **green onion** at an angle (bias). Halve **lime**.



Cook the Bacon

Add **bacon** to baking sheet. Bake in oven for 12–15 minutes or until golden brown and crispy. Remove to a paper-towel lined plate.

WHAT YOU NEED

Olive Oil
Salt
Pepper



Mix the Avocado Salad

In a mixing bowl, combine **diced avocado**, **lime juice** (to taste—start with half), half the **green onion**, half the **cilantro**, and a pinch of **salt and pepper**. Mash lightly if desired. Let sit for 10 minutes before serving.

EQUIPMENT

Baking Sheet
Mixing Bowl
Medium Pan



Toast the Bread

Heat a medium pan over medium-high heat. Brush **baguette halves** with 1 tsp. **olive oil** and toast in pan, cut side down, 2–3 minutes until golden brown. Return pan to medium-high heat. *If you have a toaster, you can use that as a shortcut.*

DID YOU KNOW?

Rock hard avocado? Leave it in a paper bag overnight on the counter and it should be good to go the next day.



Cook the Eggs

Add 1 tsp. **olive oil**. Add **liquid eggs**. Use a rubber spatula to constantly scrape along the bottom of the pan until eggs are set and just a little wet, about 2–3 minutes. Remove from heat, season to taste with **salt and pepper**, and set aside. *Eggs will cook more in the warm pan. This “carryover” cooking will finish the eggs so that they’re perfectly cooked.*



Plate the Dish

Top **baguette** with **avocado salad**, then **radish slices**, **tomatoes**, remaining **cilantro**, remaining **green onions**, **goat cheese**, and a pinch of **pepper**. Place tartine on a plate. Place **eggs** and **bacon** next to tartine.

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