

YIELDS: 4

Sunday Morning Avocado Toast

I know, I know, avocado toast is a bit over-done these days, but, the secret to this recipe is the caramelized onions and the balance of flavors. The richness of the avocado counterbalances the heat of the Chili Onion Crunch sauce, and the caramelized onions add a bit of sweetness that compliments the umami of the eggs. It's an intriguing and complex combination that, when topped with the fresh crunch of a radish slice, makes for a unique and enjoyable breakfast or snacking experience!

PREP TIME	TOTAL TIME
10 Minutes	35 Minutes

Ingredients:

- 4 slices of light whole wheat bread, toasted
- 2 ripe avocados, sliced thin
- 4 medium cage free eggs, cooked how you prefer
- 1 large yellow onion, sliced thin
- 1 TBPS butter
- 1/4 C vegetable broth
- pinch of salt
- pinch of pepper
- 8 radishes, sliced thin
- 1 TBSP Trader Joe's Chili Onion Crunch
- Top with sliced chives for garnish

Instructions:

To make the caramelized onions, melt butter over medium heat in a pan. Add onions and stir to coat all the pieces with butter. Once the onions start to sizzle in the pan, cook for 5 minutes.

Reduce heat to low and allow onions to cook (without stirring) for 10 minutes.

Stir onions and allow to cook for an additional 10 minutes (without stirring). At this point your onions should be brown but not burnt and very soft.

Deglaze the pan with just enough of the vegetable broth to get the brown bits off the bottom and cook for 10 more minutes (without stirring).



Taste your onions and add salt and pepper as needed. Remove from heat and allow to cool. You can store the onions for one week in the fridge.

In the meantime, cook your 4 eggs. I prefer hard scrambled eggs, but you could use poached, sunny side up or even hard boiled. I am not giving you a recipe here because egg preference is totally up to you.

To assemble add your toasted bread to four plates. Top each slice with 1/4 of the caramelized onions, 1/4 of the sliced avocados, 1/4 of eggs and top with sliced radishes and sprinkle with chili onion crunch.

Serve with fresh fruit!