

Poached Eggs on Avocado & Feta Toasts



Serves 2 Prep 5 mins

Cooking 5 mins

Easy

Ingredients

2 tbsp white wine vinegar
2 large eggs
1 avocado
50g feta
juice 1/2 lemon
2 slices sourdough

1. Fill a large saucepan with water, add the vinegar and bring to a hard boil over a high heat. Once boiling, reduce the heat so the water is simmering, then use a spoon to swirl the water into a whirlpool. Crack in both eggs and cook for 2 1/2 mins.
2. Meanwhile, in a small bowl, mash the avocado, feta and lemon juice, and season well with black pepper. Toast the bread.
3. Pile the avocado and feta on the toast, then put a poached egg on top of each.