

Potato Waffle with Avocado & Poached Egg



Serves 4

Prep 5 mins

Cooking 15 mins

Easy

Ingredients

4 eggs

2 avocados

Freshly chopped chives (optional)

2 teaspoon lemon juice

black pepper

4 Potato waffles (I used Birds Eye sweet potato waffles)

1. Crush avocado mix with lemon juice and season to taste
2. Cook potato waffles as per pack instructions
3. Poach the eggs for 3 mins maximum to make sure they are soft on the inside. Poach one at a time in water with a drop of white wine vinegar.
4. Place crushed avocado on waffle, top with poached egg
5. Sprinkle generously with chives and black pepper, if you like