

EGGS BAKED IN AVOCADOS

INGREDIENTS

1 large avocado
2 eggs
4 tablespoons pepper jack cheese, shredded
4 tablespoons cooked bacon crumbles (optional)
salsa fresca
Salt and freshly cracked pepper
chopped cilantro
Warmed corn tortillas or toasted bread to serve (optional)
Lime wedges

DIRECTIONS

Preheat oven to 425F.

Cut the avocado in half, remove the pit and peel. If needed, scoop out a little more avocado to make room for one egg in each half. Place halves on a baking, cut side up (you might have to brace them against the side of pan to keep them level... or use a multisided pan (I actually used my mini-pie pan and put one avocado in each opening). Crack one egg into each avocado half. Sprinkle eggs with a small pinch of salt and pepper.

Bake in the oven until the egg is done to your liking -- 15 minutes will yield cooked whites and a yolk that is slightly runny in the middle. In the last 2-3 minutes of cooking, sprinkle with cheese and bacon, if using.

Serve with salsa fresca on bread or with tortillas. Garnish with cilantro and lime wedges.