

RECIPE

Sweet Jalapeño Egg Toast



Ready in **15 minutes**

Makes **2 Egg Toasts**

Ingredients

- 2 slices of bread, toasted
- 3-4 Tbsp. cream cheese, room temperature
- 3-4 Tbsp. Jalapeño White Wine Jelly
- ¼ - ½ cup arugula, mixed greens, or fresh spinach
- 1 scallion sliced
- 2 eggs
- Salt and pepper, to taste
- 1 Avocado, sliced

Preparation

1. Spread cream cheese onto each slice of toast. Use as much or as little as you prefer.
2. Spread Jalapeño White Wine Jelly over cream cheese. Use as much or as little as you prefer.
3. Top jelly with arugula or greens of choice. Top greens with sliced scallion.
4. Cook eggs to preferred preference. Sunny side up, is pictured. Top each slice of toast with one of the eggs . Salt and pepper. Serve alongside avocado. Serve immediately.