




 10 minutes

 2 servings

*2 Croissants
2 Large Eggs
1/2 Green Bell Pepper, sliced
1/2 Avocado, sliced
6 Cherry tomatoes
2tsp Olive Oil
Salt and pepper to taste*

Avocado and Fried Egg Croissants

1. Slice the peppers, half the tomatoes, then peel and slice the avocado.
2. Drizzle the oil into a pan, crack the eggs and watch them sizzle. Fry to your preferred runniness.
3. Bake our Croissants in the oven for between 3-5 minutes.
4. Sprinkle salt and pepper to taste, serve hot, and start your day full and ready to go!

#breakfast
#croissant
#pasquier