



# Avocado & Egg Breakfast Pizza



## Serves 1

Recipe created by:  
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Mi Rancho



## Ingredients:

- *Mi Rancho Organic Whole Wheat Tortilla*
- *Olive Oil*
- *½ cup Cheddar Cheese, Shredded*
- *½ Avocado*
- *Lime Juice*
- *Salt & Pepper to taste*
- *1 tbsp. Butter*
- *1-2 Eggs*

## Method:

1. Using a fork, prick tortilla several times, creating holes for air to pass through. Lightly brush tortilla with olive oil on both sides. Toast on a hot frying pan on each side for 30 seconds.
2. Cover tortilla with cheese evenly. Bake at 400°F for 8-12 minutes until cheese melts and tortilla is crisp.
3. Allow crust to cool slightly. Mash avocado with lime juice, salt and pepper. Spread evenly across the crust.
4. In a frying pan, fry eggs, cooking for two minutes on the first side, and one minute on the second side. Lay the fried egg(s) on the top of the pizza.
5. Slice into pieces and enjoy. Top with a few dashes of your favorite hot sauce.