

# Sweet Potato Toast with Smoked Salmon

2 SERVINGS 10 MINUTES



## INGREDIENTS

- 1 Sweet Potato
- 1 tbsp Extra Virgin Olive Oil
- 1 Avocado
- 4 ozs Smoked Salmon
- 4 Eggs

## DIRECTIONS

- 01 Peel (optional) and slice sweet potato into 3/4 inch slices. Place in toaster slot and repeat toast cycle 4 or so times or until the outside is golden and inside is tender.
- 02 While sweet potatoes are toasting, poach eggs on low simmer for about 4 minutes, or until just done, in pan of water filled about 5 inches high. Remove from water and place on tea towel to dry. Keep warm.
- 03 Remove sweet potato toast when done, and spread with extra virgin olive oil. Top with salmon, avocado and poached eggs. Top with fresh dill, and chopped red onion.