

Bitchin' Toast!

May 27, 2022

Sturdy, spreadable toast is a hallmark vessel for scrumptious sauce delivery. This Iconic Bitchin' Toast Trio is sure to fit all yer crumbly cravings!

Smothering a standard Avocado Toast with Smooth OG or smoky Chipotle Sauce results in a revolutionary redux of the coffee shop classic. For you coco-hounds, Chocolatey toast layered with fruit and nuts is a perfect sunrise surprise for a favorite sweetie. Grab a knife and start spreadin'!

Serves: 1 per Toast **Prep Time:** 8 mins per Toast **Calories:** 500-520 per Toast

Ingredients

| | |
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| The OG Avo Toast | |
| 1 slice | Artisan Bread |
| 1 tsp | Everything Seasoning |
| 1/2 | Avocado |
| 2 | Eggs |
| 1 pinch | Chives |
| 2 | Tomatoes |
| 1/2 | Avocado |
| 5 tbsp | Original Bitchin' Sauce |
| Southwest Avocado Toast | |
| 8 cups | Black Beans |
| 8 cups | Corn |
| 1/8 cup | Cherry Tomatoes |
| 1/8 cup | Red Onion |
| 1 slice | Artisan Bread |
| 5 tbsp | Chipotle Bitchin' Sauce |
| 1 oz | Cilantro, chopped |

| | |
|-------------------------|--------------------------|
| The Sweets Toast | |
| 1 slice | Artisan Bread |
| 1/2 | Banana |
| ? cup | Raspberries |
| ? cup | Strawberries |
| ? cup | Blueberries |
| 2 tbsp | Almond Chunks |
| 5 tbsp | Chocolate Bitchin' Sauce |

Method

1. For the first avocado toast, place sliced avocado into a bowl. Add 4 tablespoons of Original Bitchin' Sauce and mash with a fork.
2. Spread avo mix on a toasted slice of bread, top with two sliced tomatoes, two sunny-side up eggs, chives, and Everything Bagel seasoning.
3. Add a tablespoon dollop of Original Bitchin' Sauce on top!
First toast = Done!
4. For the second avo toast, spread on 4 tablespoons of Chipotle Bitchin' Sauce atop a toasted slice of artisan bread.
5. Lay sliced avocado, a spoonful of corn, black beans, and more Chipotle B-Sauce.
6. Sprinkle on halved cherry tomatoes, chopped red onion, cilantro leaves and even MORE Chipotle Bitchin' Sauce.
Second toast = Done!
7. For the third toast, spread on a smooth layer of Chocolate Bitchin' Sauce. Top with fruit of your choice.
8. Top with more Chocolate Bitchin' Sauce and sprinkle on almond slices. Saucy and Sweet!