

Bitchin' Toast!

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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

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!