

Mother's Day Signature Recipe

Ingredients

¼ cup	Cilantro, chopped
1 tbsp.	Yellow onion, finely diced
1 tsp.	Jalapeno, seeds removed, finely diced
1 tsp.	Lime juice, freshly squeezed
2 tsp.	Olive oil
⅛ tsp.	Kosher salt
1	Avocado, ripe, pit and shell removed
¼ cup	Feta cheese, crumbled
2 cups	Ciabatta or baguette, toasted, diced in ½ in. cubes
2	Eggs
2 tsp.	Butter
Pinch	Kosher salt
Pinch	Ground black pepper
2 tsp.	Chives, chopped

Avocado Panzanella with Sunny Egg

Directions

1. In a medium sized bowl combine the cilantro, onion, jalapeno, lime juice, olive oil and salt with the avocado and feta cheese. Mash to combine into a paste.
2. Add the warm toasted bread to the avocado mixture and stir to combine. Split the mixture in half and place in the center of two plates.
3. In a non-stick sauté pan, melt the butter until bubbling and frothy. Carefully add the eggs, one at a time.
4. Reduce heat to low, cover the pan and cook, uninterrupted, until the whites are completely set but the yolks are still runny, about 2 to 2½ minutes.
5. Using a spatula, carefully pick up one of the eggs and place it on top of the avocado salad. Repeat with the second egg. Season eggs with kosher salt and fresh ground black pepper and top with fresh chives.