



INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Cucumber



1.5 oz | 3 oz
Greek
Vinaigrette
Contains: Eggs, Milk



4 TBSP | 8 TBSP
Guacamole



2 Slices | 4 Slices
Sourdough
Bread
Contains: Soy, Wheat



1 | 2
Tomato



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 | 4
Eggs
Contains: Eggs



½ Cup | 1 Cup
Feta Cheese
Contains: Milk

FETA-TOPPED AVOCADO TOASTS WITH EGGS

plus Cucumber Tomato Salad



✓ **READY, SET,
BREAKFAST!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 480



BUST OUT

- 2 Medium bowls
- Paper towels
- Plastic wrap
- Kosher salt
- Slotted spoon
- Black pepper

MANDATORY ASSEMBLY

A *toast* to all the remote workers—this one's for you! Assemble just before eating for the tastiest results. Office friends: Enjoy this quick breakfast before work (or wait for the weekend!).

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FETA-TOPPED AVOCADO TOASTS WITH EGGS

plus Cucumber Tomato Salad

INSTRUCTIONS

- **Wash and dry produce.** Trim and dice **half the cucumber** into ½-inch pieces. (Use the whole cucumber for 4 servings.) Dice **tomato** into ½-inch pieces.
- In a medium bowl, combine **vinaigrette** and **one packet sour cream** (two packets for 4 servings). Stir in **cucumber** and **tomato**; season with **salt** and **pepper** to taste.
- In a second medium bowl, combine **guacamole** and **remaining sour cream**. Season with **salt** and **pepper**.
- Pour ½ cup **water** into each of two microwave-safe mugs. Microwave for 1 minute. Carefully crack **one egg*** into each mug and tightly cover mug with plastic wrap. Microwave until egg whites are set and yolks are cooked to preference, 50-60 seconds more (times may vary based on microwave power; if needed, continue to microwave in 10-second intervals until eggs reach desired doneness). Using a slotted spoon, carefully transfer **eggs** to a paper-towel-lined plate; discard water. Season with **salt** and **pepper**. (For 4 servings, repeat to cook remaining eggs.)
- Toast **sourdough** until golden. Divide between plates; spread with **creamy avocado sauce**. Top with **cucumber tomato salad, feta, and eggs**; season with **salt** and **pepper**. Serve.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.