



## SMASHED AVOCADO WITH EGG FINGERS



SERVINGS:  
2



TIME:  
10 MINS



DIFFICULTY:  
EASY



COST:  
££££

### Ingredients:

- 1 egg
- 1/4 - 1/2 ripe avocado
- Squeeze of lemon juice

### Method:

1. Bring a saucepan of water to the boil
2. Carefully place the egg into the saucepan and cook for 8 minutes
3. Once cooked, transfer the eggs to a bowl of cold water to cool
4. Mash the avocado with a fork and add a dash of lemon juice
5. Once the egg has cooled, peel and slice into finger sized slices
6. Serve and enjoy!