



BAD SEED[®]
CHILI
GRANOLA

Fried Eggs with Chili Granola

Serves 1

Oh dear, sweet Eggs. Whether fried, scrambled or poached, you're about as close to perfect as food can get. But sometimes eggs need some crunchy, smoky bacon, or sweet ketchup or spicy hot sauce to make eggs perfect-perfect. Chili granola combines crunch, smokiness, sweetness and spiciness in one condiment. Gives new meaning to having your eggs "deviled".

Ingredients

- 2 Eggs
- 2 Teaspoons unsalted butter
- 2 Tablespoons Chili Granola
- ½ Avocado sliced (optional)
- 4 sprigs cilantro (optional)
- Salt and pepper to taste

Heat 2 teaspoons butter in a non-stick skillet over medium heat. Break eggs one at a time, and cook until whites are set and yolks begin to thicken. Sprinkle salt and pepper over eggs. Remove from pan. Break yolk and sprinkle Chili Granola over eggs. Garnish with avocado and or cilantro if desired. Serve immediately.

Meet granola's evil twin.

