



SWEET POTATO EGG TOAST

30 MINUTES

MAKES 2 SERVINGS

A delightful and tasty breakfast or brunch. Scale this recipe up to feed a crowd.

INSTRUCTIONS

Preheat oven to 425°F. Thickly slice a washed sweet potato on the bias. Brush the slices with a generous amount of oil and season with salt and pepper.

Place the slices on a greased roasting pan or rimmed cookie sheet and roast the sweet potatoes for 10 mins. Remove from oven, flip, and roast again for another 10 minutes or until tender. Remove from oven and allow to cool slightly. In the meantime, pan fry the eggs.

Enjoy!

INGREDIENTS

2 Thick Slices of Sweet Potato, toasted

4 oz. Herbed Goat Cheese, lightly spreaded

2 Handfuls of GoodLeaf Pea Shoots

2 Eggs, fried

Salt and Pepper, to taste



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