



CELEBRATE THE FLAVOR



## Breakfast Bagels

SERVINGS 2 ⌚ PREP TIME 20 min COOK TIME 5 min

### INGREDIENTS

- **EGG SANDWICH**
- 2 whole bagel thins sliced
- 2 medium eggs
- 1 oz **LaFe queso blanco cheese**
- 4 slices bacon, more if you want some on the side!
- **QUICK GUACAMOLE**
- 1 large hass avocados
- 1 tsp salt
- 1/8 tsp **LaFe ground cumin**
- 1/8 tsp garlic powder
- 1 tsp chopped cilantro
- 1/8 tsp ground cayenne pepper
- **SRIRACHA KETCHUP**
- 2 tbsp ketchup
- 1 tsp **LaFe sriracha sauce**

### DIRECTIONS

1. Begin cooking your bacon. While that is happening mix in the avocado, cilantro and seasonings to make a quick guacamole
2. Add about 2 tbsp ketchup to 1 tsp sriracha to make a quick sriracha ketchup. Add more sriracha if you want more heat!
3. While the bacon is about halfway done, begin to cook your eggs. You'll need to grease up the pan so the eggs don't stick. I use butter normally, but I have all this amazing bacon grease. Add about 2 tbsp of it to the pan!
4. Break the egg white membrane to allow the egg to cook evenly
5. Cover and begin to toast your bagel thins.
6. About 1 minute into cooking the eggs, top with cheese and cover.
7. All your bacon and bagels should be ready! Set aside and let cool.
8. About 1-2 minutes into cooking your eggs should be ready. You're looking for opaque eggs, and the cheese to be all nice and melted. Split the egg in two in the pan.
9. Top each bottom half of the bagel thin with the Sriracha ketchup and egg.
10. Add the bacon. I like to break them in half so you get a mouthful of bacon in each bite!
11. Top with the guacamole and the other bagel thin half and enjoy!