



Like gun violence and our broken ice maker, the prevalence of oddly topped toasts in our feed is a problem we just refuse to solve, so at least for the toasts, you might as well give in and figure out how to artfully cover bread. Of course, the Beyoncé of all toasted bread is avocado toast, and @sailor_bailey brings it into the 2020s by combining it with another huge social media trend: pesto eggs.

Her spin on pesto is a bright, nutty blend of walnuts, spinach, and Parmesan. This delicious and vibrant toast will light up your photos, your life, and maybe even the world. (Well, not the world, sadly; see: gun violence.)

HASHTAG PAIRING:

#toastwiththemostest
#pestoeggs #dailybread
#wantocado?havocado!
#seriouslymoretoast?

MAKES 2 SLICES; SERVES 1

PESTO EGG AVOCADO TOAST

Bailey Rhatigan | @sailor_bailey (sailorbailey.com)

3 cups fresh spinach	Juice of 1 large lemon (about 3 tablespoons)
1/3 cup walnut halves	1/4 teaspoon red pepper flakes, plus more for garnish
1/4 cup chopped cilantro leaves and stems	1/4 teaspoon kosher salt
1/4 cup grated or shaved Parmesan	2 large eggs
2 cloves garlic	2 slices bakery-style bread
1/3 cup extra virgin olive oil, plus more as needed	1 large ripe avocado, pitted, peeled, and sliced

1. Put the spinach, walnuts, cilantro, Parmesan, garlic, 1/3 cup olive oil, lemon juice, 1/4 teaspoon red pepper flakes, and salt in a food processor fitted with the metal blade or a blender and blitz until it forms a loose paste. If the paste is too thick, thin with additional olive oil.
2. Spread 2 tablespoons of the pesto in a medium nonstick skillet and place over medium heat. Heat until the pesto is starting to bubble, 1 to 2 minutes, then crack the eggs onto the pesto. Cook for 1 to 2 minutes, then cover with a lid and cook until the whites are set and yolks have reached the desired stage of runniness, 1 to 2 additional minutes.
3. Meanwhile, lightly toast the bread, then spread each slice with 1 tablespoon pesto. Top each piece of toast with half of the avocado, a fried egg, and more pesto. Garnish with red pepper flakes.

THE PHONE EATS FIRST COOKBOOK

50 OF SOCIAL MEDIA'S
BEST RECIPES TO
FEED YOUR FEED...
AND THEN YOURSELF

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REEDY

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