

## TOAST THREE WAYS

Make as many as you want.

( this recipe can be scaled down for one, or pumped up for a crowd)

**Pro tip:** prep all the ingredients and make a " buffet" for folks to make their own toasts. If you are feeding a crowd I'd suggest toasting your bread in the oven, drizzling with olive oil, and rubbing with a peeled garlic clove. This adds so much flavor to your toast! Toasts can be made on the stove top too if you can't bring yourself to turn the oven on!

Also I recommend using a very sharp knife to slice your tomatoes, a serrated knife will really get the job done.

### ***Ingredients:***

1 loaf of crusty bread ( regular or gf )

(I really love a good sourdough, or ancient grain) Toasted to your liking.

3-4 ripe tomatoes ( thinly sliced)

1-2 english cucumbers ( thinly sliced)

fresh goat cheese, ( chevre) or mayo

apricot jam, or fig jam

bunches of fresh herbs: mint, basil, cilantro

a few 6 min boiled eggs

EVOO ( the good stuff for drizzling)

Salt and Pepper to taste

Fresh Lemon as desired

garlic peeled left whole

### ***Method:***

1. Drizzle your toast ( or toasts ) with EVOO, and rub one side with your garlic.
2. While that's going, cook your eggs to your liking. Put cucumbers into a small bowl, add some tomatoes to the same bowl, season with salt and pepper. Squeeze about 1/2 tablespoons of lemon over 1 tablespoon of olive oil into a bowl. Thinly slice your mint and basil, and add to the bowl. Mix together. Set aside. Slice a few more tomatoes, place on a plate salt and pepper to taste.

3. Assembling the toasts..Spread goat cheese over a few toasts, add jam on top, and a few sprigs of mint. Spread tomato cucumber mixture over a few pieces of toast. Take your sliced tomatoes, place over another few toasts, peel your eggs and place on top. Shave over pecorino, and sprigs of basil. Top with more olive oil as desired.

4. Basically you have 3 options of toast, you can make as many of the variations as you'd like! Or come up with your own. Repeat as many times as you'd like.

Enjoy x

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