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## **Sweet Potato Toast Open-Faced Sandwich**

Prep Time: 10 min. Cook Time: 10 min.

Serving size: 2 slices

Recipe makes 2 servings

### **Ingredients**

1 sweet potato, sliced lengthwise

2 eggs

1 tsp coconut oil

1/2 avocado, sliced

2 chives, chopped

Sea salt to taste

Pepper to taste

### **Instructions**

1. Slice sweet potato into four slices, lengthwise.

2. Poke slices with a fork and microwave for two minutes, flipping halfway through until soft, yet slightly firm.

3. Toast in toaster oven until tender when pierced.

4. Over medium heat, melt coconut oil and fry eggs until edges start to brown. Place half a fried egg on top of each slice of sweet potato.

5. Layer avocado slices on top of egg.

6. Sprinkle with chopped chives, salt, and cracked pepper to taste.