

# Landing page

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recipes

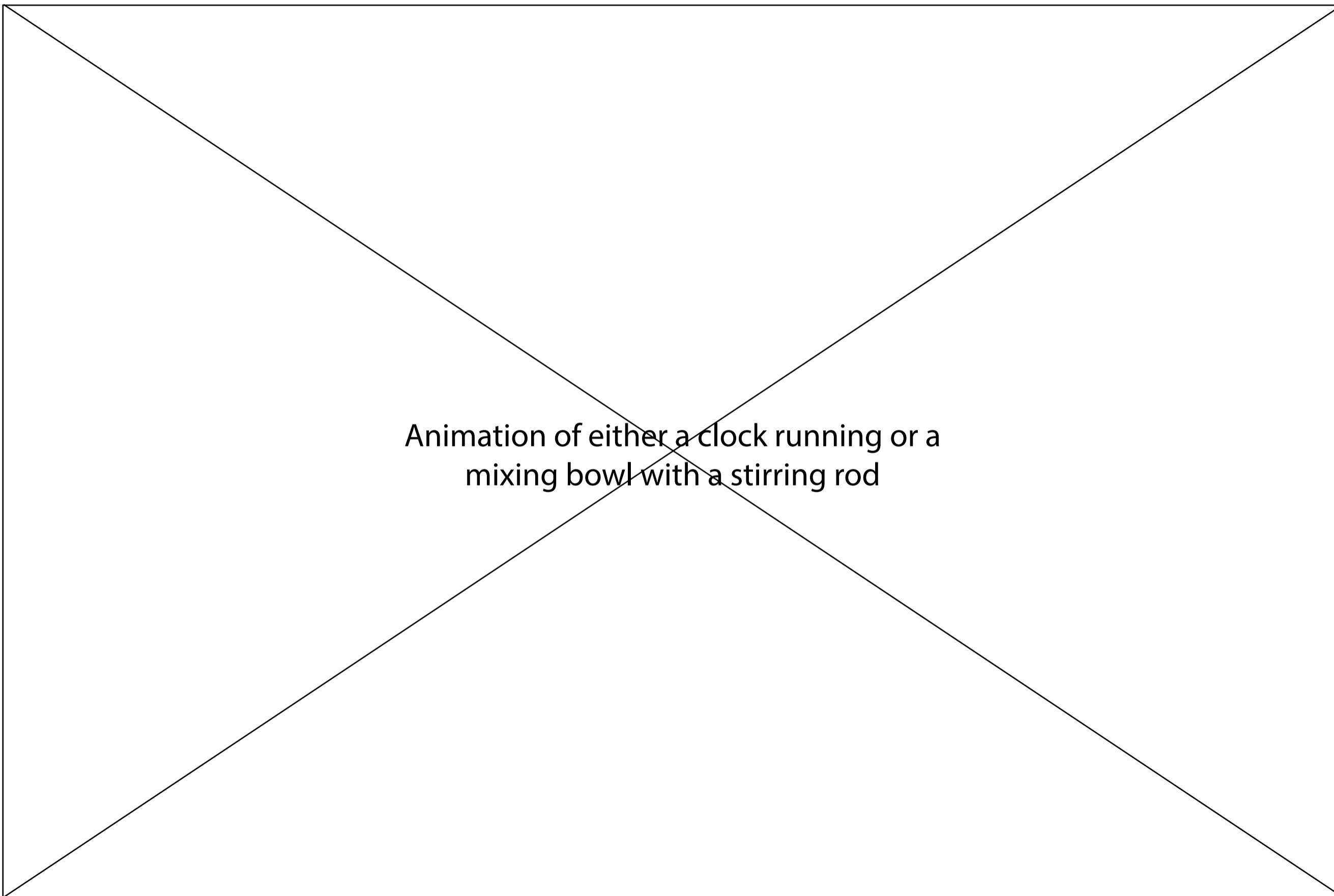
graphic of an open fridge,  
with clickable ingredients inside

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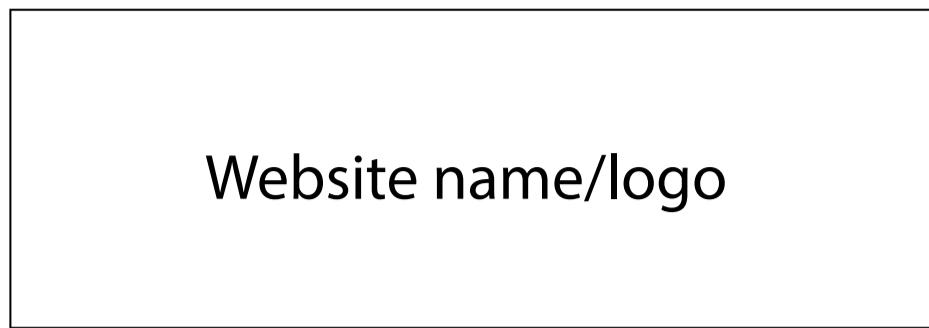
proposal

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Animation of either a clock running or a  
mixing bowl with a stirring rod

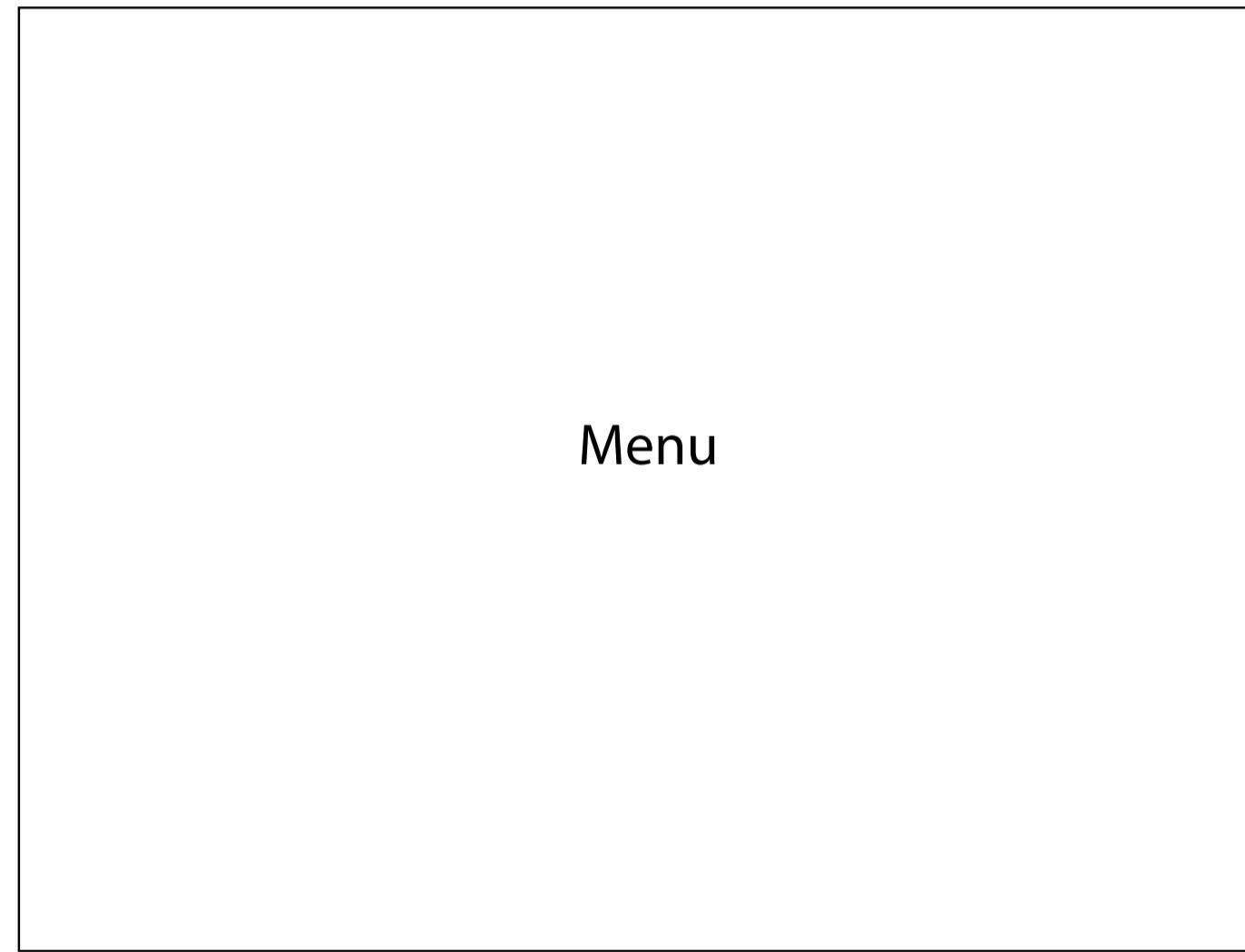
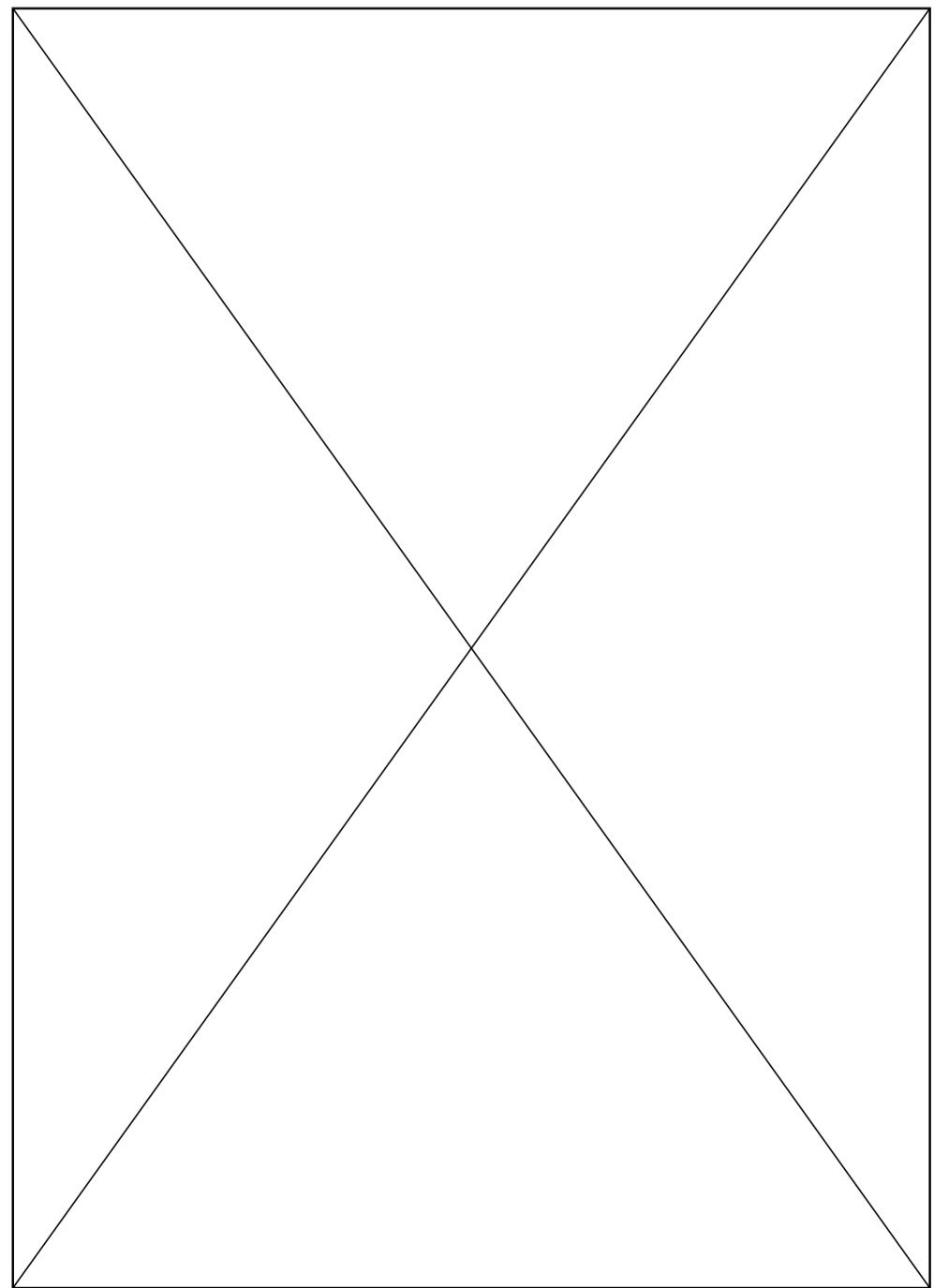


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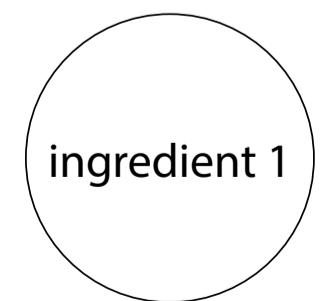
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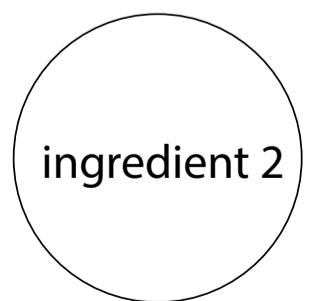


Menu



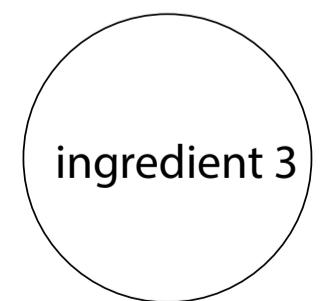
ingredient 1

+



ingredient 2

+



ingredient 3

# about page

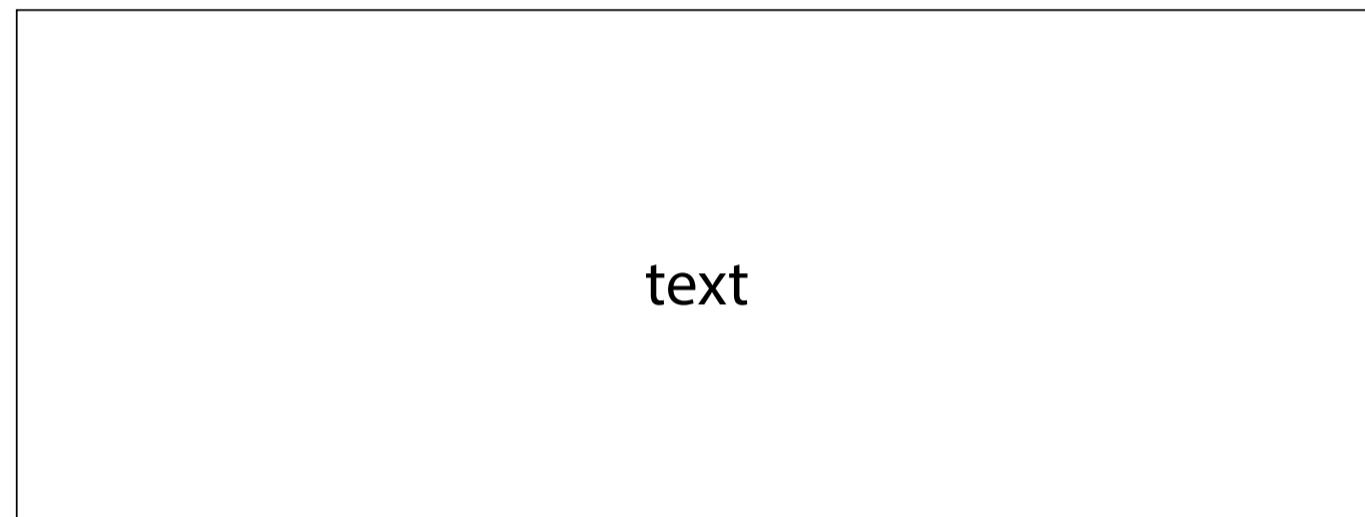


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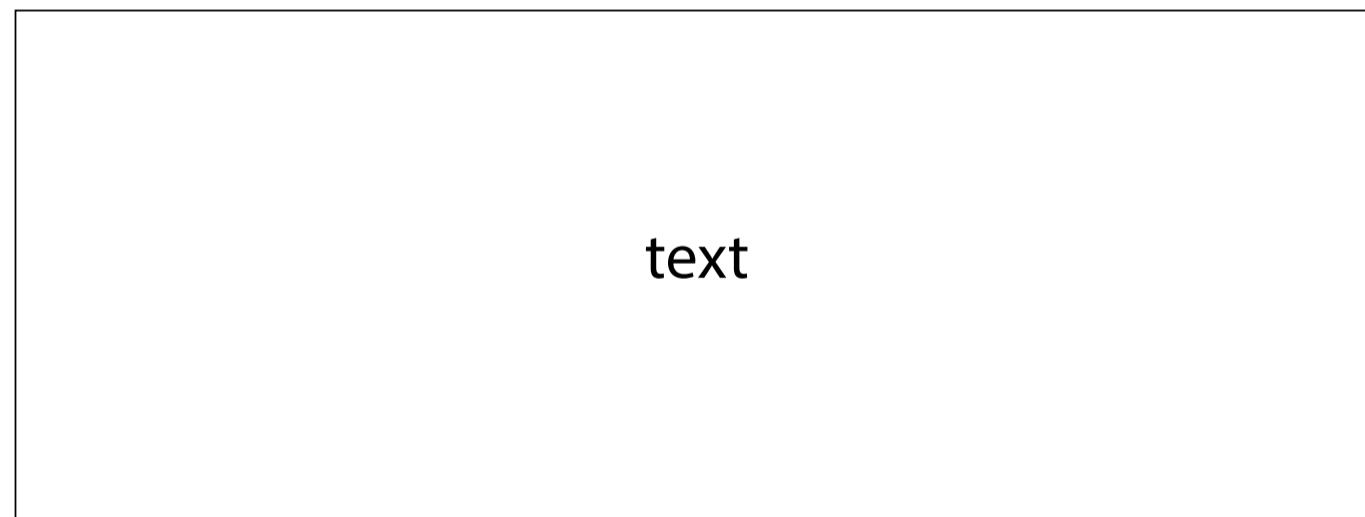
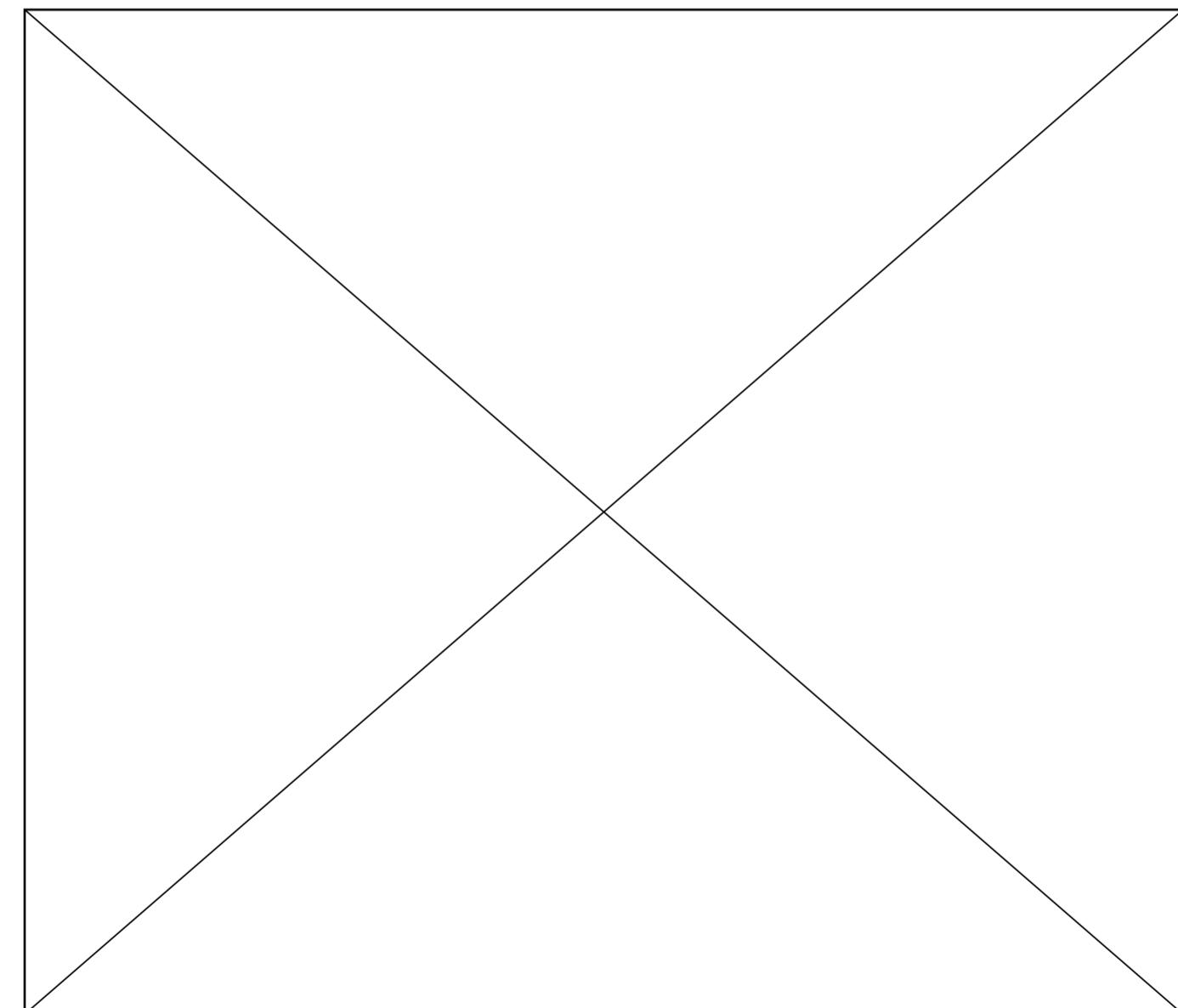
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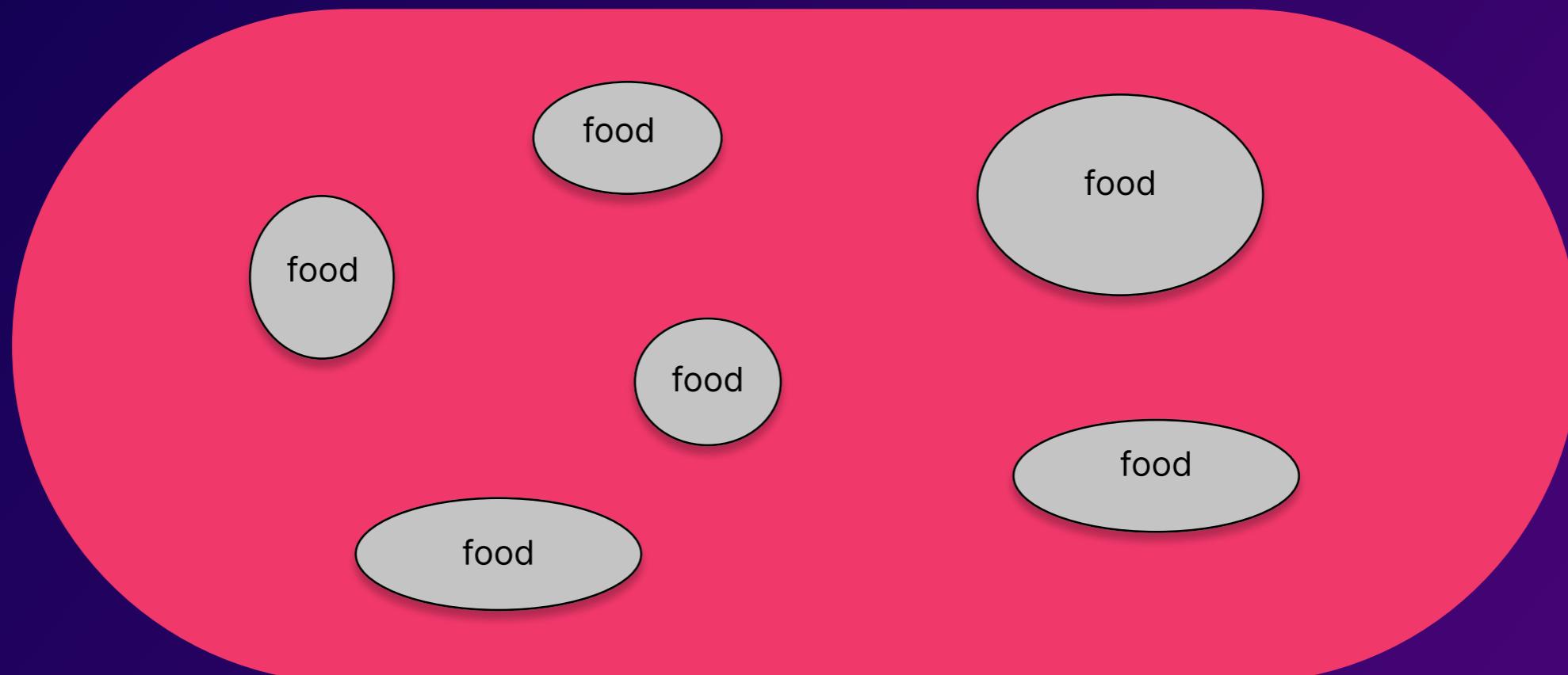
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image of a running clock



## Egg-Topped Avocado Toast

Prep/Total Time: 20 min

### Ingredients

- 2 slices multigrain bread, toasted
- 2 teaspoons butter
- 1/2 medium ripe avocado, peeled and thinly sliced
- 4 thin slices tomato
- 2 thin slices red onion
- 2 large eggs
- 1/8 teaspoon seasoned salt
- 2 tablespoons shredded cheddar cheese
- 2 bacon strips, cooked and crumbled





## Egg-Topped Avocado Toast

### Directions

- 1 Spread each slice of toast with butter; place on a plate. Top with avocado; mash gently with a fork. Top with tomato and onion.
- 2 To poach each egg, place 1/2 cup water in a small microwave-safe bowl or glass measuring cup; break an egg into the water. Microwave, covered, on high 1 minute. Microwave in 10-second intervals until white is set and yolk begins to thicken; let stand 1 minute. Using a slotted spoon, place egg over sandwich.
- 3 Sprinkle eggs with seasoned salt. Top with cheese and bacon.

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