

BRUNCH SALAD RECIPE



Ingredients

- Aviko Hash Brown Bites
- 100g Cherry Tomatoes
- 50g Rocket and watercress
- 1/4 Avocado
- 50g Mushrooms
- 2 Eggs

Brunch Salad Recipe

Half salad, half traditional breakfast, this brunch salad recipe is the perfect addition to your brunch menu. Catering for the health conscious and packed full of flavour, it's the perfect dish to attract new customers and get them coming back for more.

Method

1. Cook Aviko Hash Brown Bites as per packet
2. Halve tomatoes and roast at 200C for 20 mins
3. Slice mushrooms and fry in a little oil
4. Boil eggs for 5-7 minutes, peel and slice
5. Slice avocado
6. Arrange ingredients and serve



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