



RECIPE



Cheecky Chick Toast



GETTING STARTED

1 Make the chick's face and feet

- Cut a tiny beak from the carrot.
- Slice four little eyes from the olives.
- Snip a comb and feet from the red pepper.
- Make wings from the yellow cherry tomatoes.
- Chop the rest of the veggies into fun shapes for decorating the egg!

2 Prepare the bread

- Use an egg-shaped cutter to make a hole in the middle of each slice of bread.
- Crack the eggs into a bowl, add a splash of milk, a pinch of salt and pepper, and whisk until it's all mixed up!

3 Toast time!

- Heat a little butter or oil in a pan.
- Pop the bread slices and the cut-out shapes into the pan. Toast them until they're golden on both sides.

4 Add the egggy surprise

- Carefully pour the egg mixture into the hole in the bread.
- If you like, sprinkle in some cheese or herbs!
- Cook until the egg is set underneath, then flip and cook the other side until everything is golden and yummy.

5 Decorate your chick!

- Put your egggy bread on a plate.
- Use your veggie shapes to make a cute chick face and wings.
- Add a handful of spinach for a green nest!

What do you need?

- 1 carrot
- 2 olives
- 1 red pepper
- 2 yellow cherry tomatoes
- 1 yellow pepper
- 1 cucumber
- 2 slices of bread
- 3 eggs
- A splash of milk
- A pinch of salt and pepper
- Butter or oil for cooking
- A handful of fresh spinach
- Egg-shaped cutter



Enjoy!

Show Anna and Dean how your cheecky chick toast turned out! Send your photo to: Anna-en-Daan@deheus.com

