



The ultimate bacon and egg roll

Preparation time: 3 minutes | Cooking time: 4 minutes | Serves: 4

8 rashers middle bacon
4 eggs
½ cup tomato relish
2 tsp hot sauce

4 white bap rolls, split
1 avocado, sliced
2 cups baby kale leaves
100g Provolone cheese, finely sliced

- 1 Arrange the bacon rashers in the *Décor Microsafe Bacon Cooker* and microwave on high power with lid on for 3 minutes, until crisp.
- 2 Fill the base of the *Décor Microsafe Steam Egg Poacher* with boiling water up to the line. Sprinkle the inside of the cups with oil, then crack an egg into each. Add boiling water up to the line, then fit the lid and microwave on high power for 1 minute and 20 seconds. Allow to rest for 1 minute.
- 3 Mix the tomato relish and hot sauce, then spread on the baps. Top with avocado, kale and cheese, then dress with bacon and egg.

If kale is not your favourite leaf, use baby spinach instead.

Recipe developed by roughcut.studio



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