

Oven-baked buttery scrambled eggs with smashed avocado

15m prep | 30m cook | 8 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

12 Ingredients

- 2 avocados, halved
- 2 tbsp lime juice
- 1/2 cup marinated fetta, roughly mashed
- 2 tbsp roughly chopped dill sprigs
- 2 x 250g packets cocktail truss tomatoes
- 1 tbsp extra virgin olive oil
- 16 eggs
- 2/3 cup milk
- 50g butter, chopped
- 8 middle bacon rashers, trimmed, halved
- Fresh dill sprigs, extra, to serve
- 16 slices sourdough bread, toasted

6 Method Steps

- Step 1 Preheat oven to 190C/170C fan-forced.
- Step 2 Place **avocado** and **lime juice** in a bowl. Stir with a fork, mashing avocado lightly. Add **fetta** and **dill**. Season with salt and pepper. Stir until just combined. Cover. Refrigerate until ready to serve.
- Step 3 Place **tomatoes** on a baking tray. Drizzle with **oil**. Season with salt and pepper. Place on bottom shelf of oven.
- Step 4 Whisk **eggs** and **milk** together in a large bowl. Season with salt and pepper. Place 1/2 the **butter** in a large roasting pan (about 10-cup-capacity). Heat pan on top shelf of oven for 2 minutes or until butter is melted. Remove from oven. Pour egg mixture into pan. Bake for 5 minutes. Stir mixture, scraping down sides. Continue to cook eggs and tomatoes, stirring eggs gently every 3 to 5 minutes, or until egg is cooked to your liking and tomatoes are just starting to collapse (this will take about 20 minutes in total). Stir remaining butter into egg mixture.
- Step 5 Meanwhile, cook **bacon**, in batches, in a large frying pan over medium-high heat until browned. Transfer to a plate lined with paper

towel.

○ **Step 6** Sprinkle scrambled eggs with extra dill. Serve with smashed avocado, tomatoes, bacon and sourdough toast.

RECIPE NOTES

Add extra sweetness and zing to your tomatoes by drizzling with balsamic vinegar before roasting.

Image by Andrew Young
