

Pesto & Egg Bagels

Ingredients

Romanella Basil Pesto

Glicks Poppy Seed & Onion Bagels

Mrs. Fischer's Free-Range Eggs

G-Fresh Crushed Chillies

G-Fresh Sea Salt & Pepper

Brunswick Dairy Company Tasty Shredded Cheese

Any extra toppings that you desire!

Method

Step 1

On baking paper or an air fryer liner, add approximately 2 tablespoons of the pesto and spread evenly into a bagel-sized circle.

Step 2

Cut a bagel in half horizontally and then add one of the halves directly on top of the layer of pesto.

Step 3

Crack an egg and place it on top of the bagel so that the yolk is caught in the middle of the bagel. Sprinkle over some chilli flakes, season with some salt & pepper and top with a generous amount of shredded cheddar.

Step 4

Place in the air fryer and cook for 6-7 mins at 180 °C.

Serve immediately & add on any desired extra toppings. ***Enjoy!***



Pic for illustration purposes only. Recipe may vary in appearance to pic.