



Breakfast is easily my favorite mealtime and it is always elevated with something yummy such as my perfect breakfast sandwich!!!



## Ingredients

### For the guacamole

½ small red onion	Chopped dania (cilantro)
½ tomato, diced	2 capers, finely chopped (or splash of lime juice)
½ avocado, rough cubed	Salt & Pepper to taste

### For the omelette

3 tablespoons of finely chopped red onion	A splash of milk
3 tablespoons of finely chopped dania	Salt to taste
1 egg	Ghee to cook.

### Other

1 croissant	Fruit jam of choice
Cooked bacon	Butter
Pork sausages	

## Method

To prep the guacamole, dump all the ingredients into a bowl and give a rough mix until just combined.

To make the omelette: begin by cooking the onion and the dania for a few minutes. Once done, let it cool slightly. Crack the egg in add in the cooled and seared herbs, a splash of milk and proceed to whisk. Cook the omelette as always and set aside.

To compose your sandwich: slice open your croissant, spread your butter and jam. Add in the sausage and the bacon, place the egg and then a generous serving of the guac and enjoy!



SERVE WITH: some how tea or coffee or even on it's own!

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This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/breakfast-sandwich/>

Youtube Video : <https://youtu.be/r6ONXTNPvA0>