

Ultimate Snack Quick Fix Recipes

Avocado Toast with Egg

Ingredients:

2 Oroweat Sandwich Thins
1 avocado
1 egg
Pinch of salt
Pinch of pepper
Chili flakes, optional
Lemon juice, optional
Parsley, optional

Directions:

Put Oroweat Sandwich Thins in toaster. Fill pot with cold water, add eggs (while water is still cold), and cook up to temperature. Once boiling, set timer for 7 minutes. Have an ice bath ready for the eggs. While eggs are boiling, get an avocado and scoop into a bowl. Add a little salt (optional: lemon juice and parsley) and mix together. After 7 minutes, add eggs to the ice bath and take out when the egg is cool to touch. Peel and slice egg in 1/2 inch slices. Spread avocado on bread and top off with sliced eggs. Add a sprinkle of salt, pepper, and chili flakes.

Spicy BLT Sandwich

Ingredients:

2 Oroweat Sandwich Thins
Chili spice (substitute: smoked paprika)
Brown sugar
Bacon
Mayo
Fresh chives
Parsley
Salt
Pepper
Lettuce
Tomato

Directions:

In a resealable bag, add chili spice (substitute: smoked paprika for less spicy) and brown sugar, and mix together. Put bacon strips in the bag and seal while leaving some space for air. Mix the spice around with bacon in the bag. Line baking pan with parchment paper and lay bacon on the pan. Cook in oven at 400°F for 20-25 minutes. Halfway through, rotate pan to cook bacon more evenly. While bacon is cooking, prepare mayo in bowl and add chives, parsley, salt, and pepper, and mix together. Spread mayo on sandwich thin. Add lettuce, tomato, bacon, and top off with another sandwich thin.

Mini Pizzas

Ingredients:

2 Oroweat Sandwich Thins
Tomato sauce
Mozzarella cheese
Spinach
Olives

Directions:

Spread tomato sauce on Oroweat sandwich thins. Add mozzarella cheese, spinach, and olives. Put in broiler until cheese melts.