



Boiled Eggs with Creamy Pancetta Soldiers

With a good dose of healthy fat, this dish is perfect for a late brunch or light lunch.

Serves 2

Ingredients

- 2 eggs
- ½ tbsp olive oil
- ½ ripe avocado, cut into chunky wedges
- 50g pancetta rashers



Method

1. Bring a large saucepan of salted water to the boil. Carefully drop the eggs into the water and boil for 5 mins for runny yolks, boil for a little longer if you prefer your yolk less runny
2. Whilst the egg is boiling, heat the oil in a medium frying pan and wrap each avocado wedge in pancetta. Fry for 2-3 mins over a high heat until cooked and crispy
3. Serve the eggs once cooked and use the avocado wedges as soldiers

The Grange
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