

Rick Bayless 25th Anniversary Breakfast

Serves 2

Adapted from Rick Bayless' *Mexican Everyday*

- 1 avocado
- Two medium-sized potatoes
- Two large eggs
- Olive oil
- Salt and pepper

Peel the potatoes. Using a box grater, shred them both. Using your hands, scoop up a handful of potatoes and squeeze out as much liquid as possible. (Doing that over the sink is recommended.) Heat some olive oil a large cast-iron skillet. Place two large handfuls of potato in the oil and form them into two round potato cakes. Salt and pepper each one. Cook for about 7 minutes (or until the first side is well browned) then flip and cook the second side until brown. Meanwhile, mash the avocado with some salt in a bowl. In a second (non-stick) pan, fry two eggs over easy. Place a potato cake on a plate, smear half of the avocado on top, and place a fried egg on top of that.