Biscuit Avocado Toast

Makes 1 Toast

1. Crushed **red pepper flakes** *1/8 tsp*
2. Black **pepper** *1/8 tsp*
   Kosher **salt** *pinch of salt*
3. **Poached egg,** prepared *1 each*
4. White **mushrooms**, sliced, **sautéed** *1/2 cup*
5. **Guacamole,** prepared *#20 scoop*
6. Pillsbury™ Southern Style Frozen **Biscuit** Dough, *1 Biscuit Toast, prepared*

TIP: Garnish with chopped cilantro

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12 **Servings**

Ingredients:

Biscuit Panini

- Pillsbury™ Southern Style Frozen Biscuit Dough, 2.2 oz - (1 lb 11 oz) 12 each

Assembly

- Guacamole, prepared - (1 lb 5 oz) 2 1/2 cups
- White mushrooms, sliced, sautéed - (2 lb 2 oz) 6 cups
- Poached eggs, prepared - 12 each
- Crushed red pepper flakes - 1 1/2 tsp
- Black pepper - 1 1/2 tsp
- Kosher salt - 1 tsp

Instructions:

Biscuit Panini

1. Thaw biscuit pucks, covered for 30 minutes at room temperature or overnight in refrigerator.
2. Place 4 biscuits (with space between) on lightly greased panini press, preheated to 350°F.
3. Press closed until dough doubles in size and cook approx. 4 minutes or until golden brown.

Assembly

1. Spread #20 scoop of guacamole onto 1 Biscuit Panini.
2. Add 1/2 cup sautéed mushrooms and 1 poached egg.
3. Sprinkle with 1/8 tsp red pepper flakes, 1/8 tsp pepper and a pinch of salt; serve immediately

Method Tips

1. Garnish with chopped cilantro for an extra pop of color if desired
2. Biscuit Panini can be made in advance and reheated prior to serving.
3. Other topping ideas: Arugula, heirloom tomatoes with a balsamic drizzle Radish slices, fresh pomegranate arils with a pomegranate molasses drizzle Lox, pickled red onions, lemon zest with a crème fraiche drizzle.