

OVERALL time: 45 mins

Tex Mex French Toast

Breakfast with a spicy twist! So good you can make it any time of the day!

Metric

Number of servings : 4

ingredients

For the spicy bacon

- 8 slices streaky bacon
- **Cape Herb and Spice Taco Spice**

For the salsa

- 1 large red pepper, finely diced
- 1 large tomato, diced (or use a handful of cherry tomatoes)
- 0.25 finely diced red onion
- Handful coriander leaves, roughly chopped
- 1 whole lime zest & juice
- **Cape Herb and Spice Atlantic Sea Salt**

For the french toast

- 4 XL free-range eggs
- 250 ml full cream milk
- 2 tsp **Cape Herb and Spice Taco Spice**
- 8 medium slices sourdough bread or hearty farm loaf, preferably a day old

To serve

- 100 g feta cheese, crumbled
- 200 ml plain yoghurt

For cooking

- olive oil

To season

- **Cape Herb and Spice Salt & Pepper**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 15 mins | COOKING TIME: 30 mins

For the bacon:

Preheat oven to 180°C.

Place bacon on a baking tray and sprinkle with **Cape Herb & Spice Taco Spice**.

Rub the spice mix into all the slices.

Transfer to the oven and bake for 15 - 20 minutes until crispy.

Drain on paper towel.

Once cool, chop into chunky pieces and set aside until serving.

For the salsa:

Fry the diced red pepper in a little olive oil until tender.

Allow to cool and then mix with the rest of the salsa ingredients in a bowl.

Season lightly with **Cape Herb & Spice Sea Salt**.

Set aside until serving.

For the French toast:

Beat eggs and milk together in a shallow bowl.

Season the mixture with **Cape Herb & Spice Taco Spice**.

Add the sliced sourdough.

Flip the slices so they soak the custard mixture up from both sides.

Heat a little drizzle of olive oil in a large non-stick frying pan over medium heat.

Working in batches, add a few slices of the soaked sourdough and cook until golden brown on both sides.

Keep French toast warm in the oven while completing all the batches.

To serve:

Plate a slice or two of French toast.

Top with a swish of yoghurt.

Spoon on some salsa and sprinkle over the spicy bacon.

Finish with feta, serve with lime wedges and enjoy!

<https://www.capeherb.co.za>

Metric

ingredients

For the spicy bacon

- 8 slices streaky bacon
- **Cape Herb and Spice Taco Spice**

For the salsa

- 1 large red pepper, finely diced
- 1 large tomato, diced (or use a handful of cherry tomatoes)
- 0.25 finely diced red onion
- Handful coriander leaves, roughly chopped
- 1 whole lime zest & juice
- **Cape Herb and Spice Atlantic Sea Salt**

For the french toast

- 4 XL free-range eggs
- 250 ml full cream milk
- 2 tsp **Cape Herb and Spice Taco Spice**
- 8 medium slices sourdough bread or hearty farm loaf, preferably a day old

To serve

- 100 g feta cheese, crumbled
- 200 ml plain yoghurt

For cooking

- olive oil

To season

- **Cape Herb and Spice Salt & Pepper**

Number of servings : 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 15 mins | COOKING TIME: 30 mins

For the bacon:

Preheat oven to 180°C.

Place bacon on a baking tray and sprinkle with **Cape Herb & Spice Taco Spice**.

Rub the spice mix into all the slices.

Transfer to the oven and bake for 15 - 20 minutes until crispy.

Drain on paper towel.

Once cool, chop into chunky pieces and set aside until serving.

For the salsa:

Fry the diced red pepper in a little olive oil until tender.

Allow to cool and then mix with the rest of the salsa ingredients in a bowl.

Season lightly with **Cape Herb & Spice Sea Salt**.

Set aside until serving.

For the French toast:

Beat eggs and milk together in a shallow bowl.

Season the mixture with **Cape Herb & Spice Taco Spice**.

Add the sliced sourdough.

Flip the slices so they soak the custard mixture up from both sides.

Heat a little drizzle of olive oil in a large non-stick frying pan over medium heat.

Working in batches, add a few slices of the soaked sourdough and cook until golden brown on both sides.

Keep French toast warm in the oven while completing all the batches.

To serve:

Plate a slice or two of French toast.

Top with a swish of yoghurt.

Spoon on some salsa and sprinkle over the spicy bacon.

Finish with feta, serve with lime wedges and enjoy!

<https://www.capeherb.co.za>