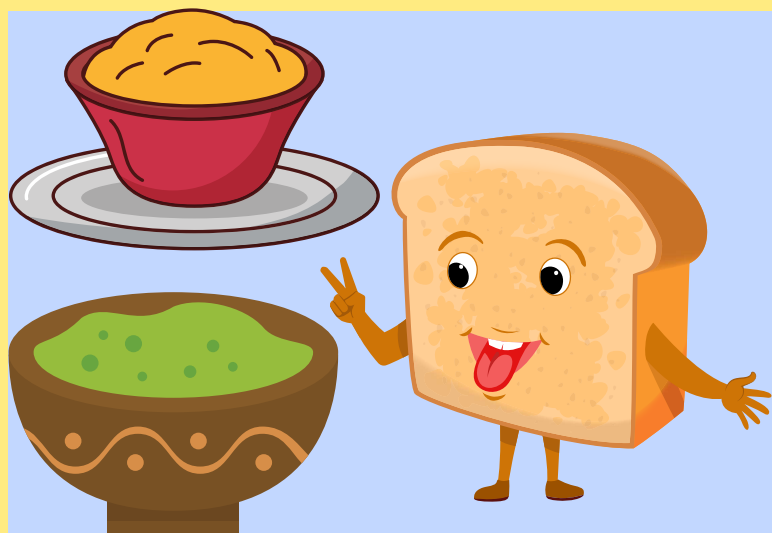


Quick Fix Corn Toast

Here is a quick fix corn toast with homemade cheese sauce and mayo-n-guacamole



1

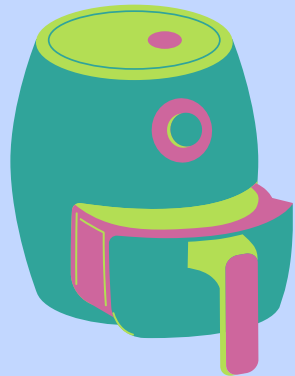
BREAD AND SPREAD

- 2 slices your fav bread
- My signature Mayo-n-Guac or sliced Avocado
- My signature "Say cheese" cheese sauce or 2 slices of your fav cheese

2

TOPPINGS AND SEASONINGS

- Chopped tomatoes
- 2 cloves Chopped Garlic
- Chopped Spinach
- Frozen or Fresh Corn
- Pepper



3

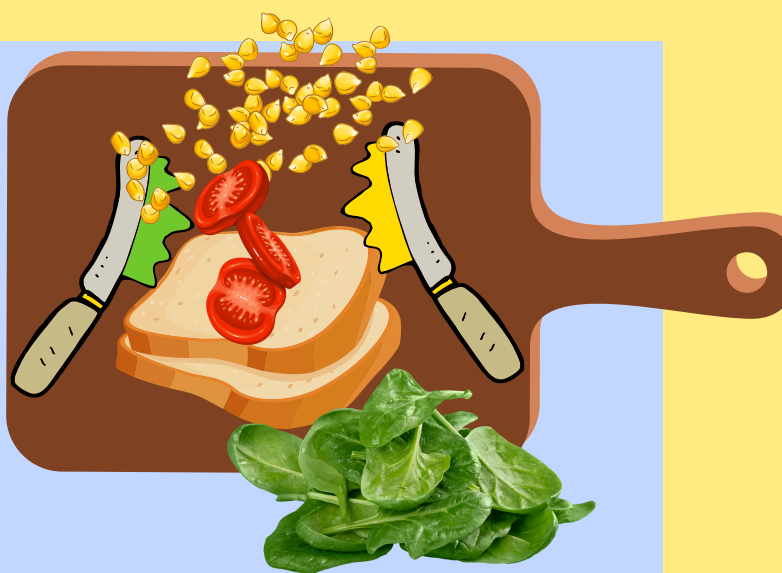
EQUIPMENT

- Preheated Air fryer
- Or
- A skillet or a pan

4

TOASTY ASSEMBLE

- Spread the Cheese sauce and Guac on the bread.
- Add Veggies and seasonings.



5

TOASTED AND TASTED

- At 330°F ,Toast your assembled bread and Air fry for 7-10 mins or until the cheese melts.

or

- On medium heat, add a little oil to the pan, place the bread and cover it until the veggies are cooked thoroughly.
- Once done, turn off and plate the toast and season with chilli flakes for kick!!!



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