

A creative breakfast dish where a fried egg is shaped like a pirate's face. The yolk is the eye, with a blueberry for a pupil. The egg white is the face, with cucumber slices for ears and arms, and a red pepper slice for a mouth. A red bandana with yellow polka dots is on top, secured with bologna slices. A small red pirate flag is on the plate.

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## Delicious Egg Pirate

[Access French Recipe](#)

## INGREDIENTS

1 dozen **Eggs\*** (101-400)

1 **Cucumber\*** (114-216), washed, cut in half and peel one side

1 **Red Pepper\*** (114-228) and **Yellow Pepper\*** (114-247), washed and cut into thin strips and triangle pieces

1 pint **Blueberries\*** (114-105), washed and pat dry

1 pack **Bologna\*** (112-732), cut into semi-circles and petal shaped pieces

4-5 **Cheddar Cheese Slices\*** (111-231), cut into small circular slices

**Servings:** 12

**Prep Time:** 20 minutes

**Cook Time:** 10 minutes

Recipe for eggs from: [Love & Lemons](#)

## INSTRUCTIONS

1. Crack each egg into a small bowl.
2. Brush a nonstick skillet with olive oil and heat over low heat. Pour in the eggs, cover with a lid, and continue to cook over low heat for about 2 minutes, or until whites are set.
3. Cut unpeeled and peeled cucumber into round slices for the pirate's eye. Cut some round slices in half for the ears and body, and rectangular pieces for the arms.
4. Place pepper slices for the mouth and straps of the eye patch, and triangle piece for the nose.
5. Add semi-circle bologna to the top of the egg for the pirate's bandana. Place petal shaped pieces to on side of the bologna for the ties.
6. Place cheese circles on top of the bologna and add a blueberry for the eye.

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