



Spicy Avocado Hash Brown Toast

A New Kind of Toast

I used to think toast was just for bread. Then my grandson visited one morning. He was so hungry. We only had hash brown patties and an avocado. So we got creative. We piled it all together. It was a happy accident.

This recipe is our new favorite. It turns simple things into a special meal. It shows you that breakfast can be fun and easy. What is your favorite quick breakfast to make?

The Magic of a Crispy Hash Brown

That air fryer is a wonder. It makes the hash browns so golden and crisp. I love the sound they make when they are done. It's a crunchy, promising sound.

Starting with a crispy base matters. It holds all the yummy toppings without getting soggy. It gives you something solid to build on. *Fun fact: The first hash browns were called "hashed brown potatoes" in cookbooks over a hundred years ago!*

Toppings from the Heart

The egg is like a warm, sunny blanket. I cook mine sunny-side up. The runny yolk is like a sauce. It mixes with the spicy oil. Doesn't that smell amazing?

Mashing the avocado just a little is important. It helps all the flavors become friends on your toast. You get creamy, crunchy, and spicy in one bite. That mix of textures is what makes it so good.

A Little Spice, A Lot of Life

That garlic chili oil is the best part. My grandson was nervous to try it. He just used a tiny drop. Now he adds a big drizzle. I still laugh at that.

A little bit of spice wakes everything up. It is not just about heat. It is about adding a spark of joy to your morning. Do you like a little or a lot of spice on your food?

Your Kitchen, Your Rules

The best part of cooking is making it your own. This recipe is just a starting point. You could add some black beans. Or use a different cheese. What would you add to make it perfect for you?

Cooking like this matters. It is not just about following steps. It is about creating something that makes you smile. That is a wonderful way to start any day.



Spicy Avocado Hash Brown Toast

Ingredients:

Ingredient	Amount	Notes
Frozen hash brown patties	4	
Butter	1 tablespoon	
Large eggs	4	room temperature
Salt and pepper	to taste	
Avocado	1 medium	slightly mashed
Queso fresco	$\frac{1}{4}$ cup	divided
Garlic chili oil	to taste	divided



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My Crispy, Spicy Morning Secret

Good morning, my dear. Let's make something special for breakfast. This dish is my new favorite way to start the day. It mixes crispy potatoes with creamy avocado and a spicy kick. I still laugh at how I discovered it. I was out of bread but had some frozen hash browns. A happy accident, for sure.

See also [Tater Tots Casserole Recipe](#)

Now, let's get our hands busy. This comes together so quickly. You will feel like a proper chef. The best part is hearing that crunch when you take a bite. Doesn't that sound wonderful?

- **Step 1:** First, we wake up those frozen hash browns. Pop them straight into your air fryer basket. Let them cook for 12 minutes at 400°F. Remember to flip them halfway through. This makes them golden and crispy on both sides. (My hard-learned tip: Don't crowd the basket! They need their space to get perfectly crisp.)
- **Step 2:** While they cook, let's make the eggs. Melt a little butter in your pan. I love the sound it makes. Gently crack your eggs into the skillet. We like ours sunny-side up. The runny yolk is like a sauce. Cook them for 3-4 minutes, or until the whites are set.
- **Step 3:** Now for the fun part, building our toast! Take your crispy hash browns out. They should be a beautiful golden brown. Top each one with a scoop of mashed avocado. Then, carefully place a warm egg on top. Doesn't that look pretty already?
- **Step 4:** Finally, the finishing touches. Crumble that lovely queso fresco over everything. It's a mild, fresh cheese. Then, drizzle on as much garlic chili oil as you dare. I like a good amount. It makes the whole dish sing. **Do you like your breakfast spicy or mild?**

Share below!

Cook Time: 15 minutes

Total Time: 15 minutes

Yield: 4 servings

Category: Breakfast

Three Tasty Twists to Try

This recipe is like a blank canvas. You can paint it with so many flavors. Feel free to play around with what you have. Here are a few ideas that I love. They are all so simple and delicious.

- **The Garden Lover:** Skip the egg. Add sliced cherry tomatoes and fresh cucumber ribbons. A squeeze of lemon juice makes it bright.
- **The Everything Bagel:** Swap the chili oil for a sprinkle of everything bagel seasoning. It gives a wonderful oniony crunch. So good!
- **The Smoky Bacon:** Crumble some cooked bacon over the top before serving. The smoky flavor with the avocado is a dream. My grandson requests this one.

See also Chocolate Almond Milk Shaken Espresso Recipe

Which one would you try first? Comment below!

How to Serve Your Masterpiece

This toast is a meal all by itself. But I think every plate deserves a little friend. A small side can make it feel extra special. It turns breakfast into a real occasion. I love setting a nice table, even just for me.

For a side, try a handful of fresh berries. Their sweetness is lovely with

the spice. Or some simple sliced melon. For a real treat, a few slices of crispy bacon on the side never hurt anyone. I won't tell!

What should we drink with it? A cold glass of orange juice is my go-to. It cuts through the richness perfectly. For a cozy evening version, a pale ale tastes wonderful with the spicy oil. **Which would you choose tonight?**



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Keeping Your Toast Tasty for Later

Let's talk about storing this yummy breakfast. You can keep the hash browns in the fridge for two days. Just pop them in an airtight container. I remember my first time making these. I stored them all wrong and they got soggy. Now I know the secret is to let everything cool first.

You can freeze the cooked hash brown patties too. Lay them on a baking sheet to freeze solid. Then put them in a freezer bag. This stops them from sticking together. To reheat, use your air fryer or a toaster oven. It brings back that lovely crispness.

Batch cooking saves you so much morning time. Cook a big batch of hash browns on Sunday. Your future self will thank you on a busy school day. This matters because a good start makes the whole day better.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Kitchen Hiccups

Sometimes our cooking needs a little help. Here are some easy fixes. If your hash browns are not crispy, your air fryer might be too crowded. Give them some space. I once crammed too many in. They steamed instead of crisping. It was a soft, sad mess.

If your egg yolk breaks, do not worry. A scrambled egg tastes just as good on top. This matters because cooking should be fun, not perfect. If your avocado is not ripe, you can still use it. Just slice it thin instead of mashing it. A fun fact: Avocados ripen faster in a paper bag with a banana.

Getting these little things right builds your confidence. It also makes

your food taste exactly how you like it. That is a wonderful feeling.

Which of these problems have you run into before?

See also Best Low Hydration Sourdough Bread Recipe

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Just check your hash brown package. Many brands are naturally gluten-free.

Q: Can I make any parts ahead?

A: You can cook the hash browns ahead. Reheat them in the air fryer to get crispy again.

Q: What if I do not have queso fresco?

A: Feta cheese or even a little cheddar works nicely. Use what you have.

Q: Can I make just one serving?

A: Of course! Just use one hash brown, one egg, and a quarter of the avocado.

Q: Is the chili oil optional?

A: It is. A little drizzle of regular olive oil is also delicious. **Which tip will you try first?**

A Little Note From My Kitchen to Yours

I hope you love making this spicy avocado toast. It is one of my favorite quick meals. I would be so thrilled to see your creation. Sharing food is like sharing a little piece of your day.

If you give this recipe a try, please share a picture. It makes this old grandma's heart so happy. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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Spicy Avocado Hash Brown Toast

Author: Elowen Thorn

Cooking Method:[Air Fryer Stovetop](#)



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Courses: [Breakfast](#)

Difficulty: **Beginner**

Prep time: **5 minutes**

Cook time: **12 minutes**



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Rest time:



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Total time: **17 minutes**



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Servings: **4 servings**



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Calories: **303 kcal**

Best Season:**Summer**

Description

Spicy Avocado Hash Brown Toast, also known as Chili Oil Avocado Hash

Brown Toast, is a quick and flavorful breakfast featuring crispy hash browns, creamy avocado, a perfectly cooked egg, and a kick of garlic chili oil.

Ingredients

- 4 frozen hash brown patties
- 1 tablespoon butter
- 4 large eggs, room temperature
- salt and pepper, to taste
- 1 medium avocado, slightly mashed
- $\frac{1}{4}$ cup queso fresco, divided
- garlic chili oil, to taste, divided

Instructions

1. Place the frozen hash browns in the basket of your air fryer. Air fry for 12 minutes at 400°F, flipping halfway through for even crispness.
2. While hash browns are cooking, make eggs. To a non-stick skillet over medium heat, melt butter. When the butter has melted, cook the eggs to your desired doneness. (We love our eggs sunny-side up, which took about 3-4 minutes.) Cook the eggs longer for a firmer yolk.
3. Remove the hash browns from the air fryer and top each with a quarter of the mashed avocado, an egg, about a tablespoon of queso fresco, and garlic chili oil.
4. Serve immediately.

Notes

For a different flavor profile, try substituting the queso fresco with crumbled feta or cotija cheese.

Keywords: Air Fryer Hash Brown Breakfast