

Avocado Toast Bites

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Category: Brunch

Servings:16

Preparation Time: 10 min

A note before you start:

You can use any type of bread you like for this recipe.

Ingredients:

4 slices of sandwich bread of your choice

1 ripe avocado

1 Tbsp of extra virgin olive oil

Zest from half a lemon

2 tsp of freshly squeezed lemon juice

½ tsp of salt

Optional additions or toppings:

Red Pepper flakes

Minced garlic

Fresh herbs (cilantro or parsley)

Finely diced tomatoes

Minced red onion

Step 1: Remove the crust from the sandwich bread slices and lightly toast each slice. Cut each slice into quarters.

Step 2: Cut the avocado in half and remove the pit. Gently scoop out the avocado from the skin and place in a mixing bowl. Using a fork or a potato masher, mash the avocado. It should resemble the consistency of guacamole.

Step 3: Zest half of the lemon into the mixing bowl. Cut the lemon in half and using the zested half, squeeze 2 tsp of juice into the bowl. Add the olive oil and salt and mix well. Put a dollop of the mashed avocado mixture onto each toast piece and garnish with your choice of the optional additions or toppings.

Buon Appetito!



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