

# **Avocado Crostini**

**Yield:** 12 servings   **Prep Time:** 15 mins   **Cook Time:** 10 mins

## **Ingredients**

- 1 baguette, cut into 12 half inch slices
- 2 ripe avocados
- 1-2 tbsp fresh lemon juice (or lime).
- 1-2 tbsp olive oil
- 1 garlic clove
- Salt & pepper to taste
- 1-2 tbsp fresh herbs (cilantro, basil, parsley, etc.)
- optional toppings: red pepper flakes, microgreens, cherry tomatoes, feta and pomegranate seeds ...get creative!

## **Instructions**

- 1.** Toast the bread. Pre-heat oven to 375 degrees, brush both sides with olive oil. Bake 8-10 minutes or until golden brown.
- 2.** While that is baking, make the avocado mash. Scoop the avocados into a bowl. Add lemon juice, fresh herbs, and salt & pepper. Mash to desired consistency.
- 3.** Remove toasted bread from the oven when ready (make sure it is not still soft in the center). Sprinkle with salt and any other seasonings you may want.
- 4.** Assemble the crostini. Spread the avocado mix onto the toasted bread, add desired toppings and serve.

## **Tips**

- While toasting the bread, keep an eye on it. It can go from almost done to burnt in a matter of minutes.
- The sky is the limit when it comes to seasonings and toppings! Get creative and have fun with it! There is no wrong way, if you like it.
- If you are a garlic lover, try mashing some garlic into the olive oil before spreading it on the bread slices. Enhances the garlic flavor.
- Make it fancy by putting the avocado mash into a piping bag and using a with a star tip!!