



# RECIPES

## Bruschetta with Avocado and Basil

### INGREDIENTS:

1 to 2 ripe fresh avocados, seeded and peeled  
½ lb Roma tomatoes, sliced lengthwise and diced  
¼ cup diced red onion  
2 Tbsp olive oil  
1 Tbsp chopped fresh basil leaves, plus additional for garnish  
1-2 medium cloves of garlic, minced  
Freshly ground pepper and salt, to taste  
1 sourdough baguette, diagonally cut into ½ inch slices and lightly toasted

### INSTRUCTIONS:

1. Thinly slice half of the avocados, then cut the slices in half crosswise. Set aside.
2. Dice the remaining avocado.
3. In a medium bowl, lightly combine the diced avocado, tomatoes, onion, olive oil, basil, garlic, pepper and salt.
4. Top each slice of toasted bread with 2 or 3 of the reserved avocado slices. Top with about 1 heaping Tbsp. of the tomato-avocado mixture.
5. Garnish each with small leaf of basil, if desired.

Makes 8 servings

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