

# AVOCADO BRUSCHETTA

\*WHEN POSSIBLE, USE ORGANIC OR LOCAL GROWN PRODUCTS

## INGREDIENTS

- BREAD OF CHOICE.  
CIABATTA & SOURDOUGH BAGUETTE WORK GREAT.
- 1 CAN FIRE ROASTED TOMATOES
- SPICE TO TASTE: SALT, PEPPER, GARLIC POWDER, ITALIAN SPICES, RED PEPPER FLAKES AND A DASH SWEETENER OF CHOICE (MAPLE SYRUP, COCONUT PALM, ETC.) -CUTS ACIDITY OF TOMATOES
- 1 AVOCADO
- FRESH MOZZARELLA OR CHEESE OF CHOICE (PARMESAN, VEGAN, PROVOLONE, ETC.).
- BALSAMIC GLAZE

## STEP 1 PREP BREAD

- CUT BREAD TO DESIRED SIZED PIECES.
- SPRAY WITH EVOO.
- SPRINKLE WITH GARLIC POWDER.
- PLACE IN 375 OVER FOR 5-8 MINUTES, UNTIL LIGHTLY TOASTED.

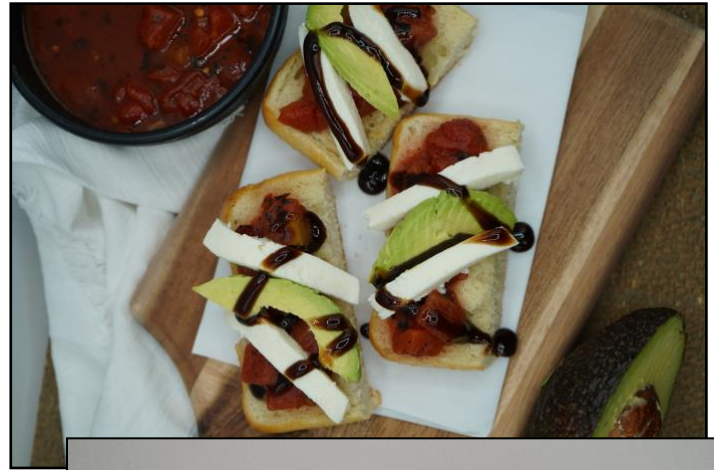
## STEP 2 PREP & ADD TOMATOES

- PLACE TOMATOES IN A SMALL BOWL AND SPICE TO TASTE.
- THEN SPOON TOMATO MIXTURE ONTO TOASTED BREAD PIECES.

## STEP 3 TOP THEM!

LAYER THE BRUSCHETTA WITH:

- MOZZARELLA (SLICES OR SHREDDED)
- AVOCADO (SLICED OR DICED)
- A DRIZZLE OF BALSAMIC GLAZE (THIS MAKES IT "NEXT LEVEL")



*Mangia!*