

AVOCADO TOAST
RECIPE

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COOK TIME 10 mins
PREP TIME 10 mins
SERVES 4 x

AVOCADO TOAST

INGREDIENTS

- 4 Pieces Bread
- 1 Tbsp Olive Oil
- 1½ Medium Avocados
- ½ Tsp MasterFoods™ Chilli Flakes
- 2 Tsp Lemon Juice
- ½ Tsp Salt
- ½ Tsp Pepper
- 2 Tbsp Feta Cheese
- 2 Tsp MasterFoods™ Mixed Herbs
- Extra Olive Oil, Lemon Juice, Salt and Pepper for the top

METHOD

1. Toast the bread on both sides and drizzle with Olive Oil.
2. Make a mash by cutting up the Avocados, and mashing it in a bowl with the MasterFoods™ Chilli Flakes, Lemon Juice, Salt and Pepper.
3. Spread the Avocado on the bread and crumble the Feta on the top.
4. Drizzle more Olive oil, add a sprinkle of Salt, crack more Pepper, and add an extra squeeze of lemon juice. (If you don't have lemons, use same amount of any vinegar).
5. Sprinkle the top with MasterFoods™ Mixed Herbs.

Source URL: <https://www.masterfoods.co.nz/Recipes/avocado-toast>