

Smoky Avocado Toast

This is a delicious method for making what's becoming everyone's favorite...Avocado Toast. My friend Laura Bashar featured this delicious and simple recipe in her Camp & Cabin Cookbook. I think it's a perfect appetizer for an outdoor or backyard party during the summer. But it would be great any time of the day.

4	bamboo skewers	8 slices	country French bread
2	avocados	2 Tablespoons	red wine vinegar
4	radishes, thinly sliced	1 pinch	salt and pepper to taste
32	small cherry tomatoes		sprouts, micro greens or snipped
3	Tablespoons olive oil (divided)		herbs for garnish

- 1 Soak the bamboo skewers in water for 15 minutes to prevent them from burning. Thinly slice the radishes. Slice open the avocado and remove the pits. Prepare the grill for medium heat and thread the cherry tomatoes on the skewers.
- 2 Brush the avocado halves and the tomato skewers with a drizzle of olive oil.
- 3 Place the avocado halves face down on the grill until you get grill marks. Rotate the tomato skewers to get all sides. Place the country bread on the grill just until you get some grill marks. It will take only a minute or less per side, so watch carefully.
- 4 Assemble the Smoky Avocado Toasts. Brush olive oil on the bread, scoop out the avocado with a spoon and slice. Place or spread it on the bread. Continue with the radish slices, the blistered tomatoes. Season with salt and pepper. Top with sprouts, micro greens or fresh herbs (I used snipped basil from the garden) and drizzle with olive oil and a splash of wine vinegar.

Servings: 4

Nutrition Facts

Nutrition (per serving): 468 calories, 216 calories from fat, 25.1g total fat, 0mg cholesterol, 551.1mg sodium, 854.1mg potassium, 53.6g carbohydrates, 9.2g fiber, 2.2g sugar, 11.1g protein.

Source

Author: Laura Bashar

Source: The Camp & Cabin Cookbook

