



## *Basil Pesto Caprese Stuffed Avocado*



### **Ingredients:**

- ½ cup grape or cherry tomatoes, halved
- 4 oz baby Mozzarella balls (Bocconcini)
- 2 tablespoons basil pesto
- 1 teaspoon minced garlic
- ¼ cup olive oil
- Salt and pepper to season
- 2 ripe avocados peeled, seeded and halved
- Fresh basil leaves to serve
- 2 tablespoons balsamic glaze reduction to drizzle
- 2 tablespoons fresh basil chopped

### **Method:**

1. Combine tomatoes, mozzarella balls, pesto, garlic, olive oil, salt, and pepper in a bowl. Toss well to evenly combine all of the flavors.
2. Arrange prepared avocado halves onto a plate with fresh basil leaves.
3. Spoon the Caprese filling into each avocado halve and drizzle with balsamic glaze. Top with chopped fresh basil. Serve immediately.

*Basil Pesto*



## Ingredients:

- ¼ cup pine nuts, lightly toasted
- 2 cups basil leaves, washed and packed
- 2 cloves garlic, peeled
- ⅓ cup fresh shredded parmesan cheese
- ⅓ cup olive oil
- salt to taste

## Instructions:

1. Heat a skillet (or pan) over medium-high heat; toast pine nuts until golden, tossing occasionally in the pan. Add the pine nuts to the bowl of your along with the basil, garlic and parmesan cheese; pulse until finely chopped (scrape down the sides of the food processor if needed).
2. With the processor running, gradually add the olive oil in a thin stream until the pesto comes together, and is well combined. (Scrape down the sides of the food processor again, if needed). Season with salt to your taste.

Storage: Any leftover pesto can be stored in an airtight jar and refrigerated for one week. Alternatively, freeze in a small plastic container for up to 3 months (option: freeze in lightly greased ice cube trays for smaller portions, and thaw the amounts required when needed).