



Guacamole Bruschetta



Ingredients:

- ½ loaf French bread
- 1 clove garlic
- 2 Tablespoons olive oil
- 2 tomatoes, medium chopped
- 2 avocados, medium chopped
- ⅓ cup finely chopped onion
- ¼ cup chopped cilantro
- 2 Tablespoons freshly squeezed lime juice
- ½ teaspoon salt
- ¼ teaspoon pepper

Method:

1. Preheat the oven to 400°F.
2. Slice the French bread on the diagonal into ½" rounds and place on a baking sheet.
3. Toast the sliced bread in the oven for 3 minutes, then flip each piece over and toast an additional 3 minutes.
4. Remove the toasted bread from the oven and immediately rub with the clove of garlic (it works best to first cut a small tip off the garlic clove so that the oils will seep out).
5. Brush the tops of the garlic-rubbed toasts with olive oil and set aside.
6. In a large bowl, combine the chopped tomatoes, avocado, onion, cilantro, lime juice, salt and pepper. Mix together gently making sure the avocado is well coated in the lime juice.
7. Spoon a portion of the mixture onto each of the garlic toasts and serve.