



AVOCADO TOAST

*with lemon
pepper oil*

INGREDIENTS

- 1 avocado per toast
- 1 tsp. lemon pepper seasoning
- 2 tbsp. olive oil
- 2 tbsp. butter
- Sourdough Batard bread
- Everything But the Bagel seasoning or alternative
- Kale micro-greens

Alternates for seasoning:

- Garlic salt
- Hemp seeds
- Chia seeds

PREP TIME

- Prep | 20 m
- Cook | 10 m
- Ready in | 20 m
- Duration | Eat ASAP

PROCEDURE

01

Preheat oven to 350 degrees F. Mix melted butter, olive oil and lemon pepper seasoning together in bowl. Brush mixture on sliced bread. Bake for 10 minutes.

02

Cut avocados in half, remove pits. Thinly slice avocado halves. Wash micro-greens.

03

Remove toast from the oven. Layer avocado slices on top. Lightly sprinkle with seasoning. Place a small handful of micro-greens on top.

04

Eat and enjoy!
Does not store well, but you won't have anything left to save anyway.