

CLEAN & TASTY

AVOCADO BASIL TOAST

<i>Serving</i>	<i>Time</i>	<i>Level</i>
2	20 mins	easy

INGREDIENTS

- 2-4 slices of good gluten-free bread, dry-toasted and sliced in half
- 1 large avocado, smashed
- 2 large garlic cloves, minced
- ¼ c diced red onions
- 1 t smoked paprika
- Handful of fresh basil, chopped, about ¼ c
- Juice of ½ juicy lime
- Salt to taste
- Tomato topping
- 10 cherry tomatoes, sliced
- 2 T fresh basil
- 1 large garlic clove, minced
- Juice of ½ juicy lime
- Salt to taste



AVOCADO BASIL TOAST CON'T

Ezekiel bread is a good choice for this one since it is most readily available. There are other gluten-free breads, but it is difficult to find them without dairy or eggs.

DIRECTIONS

Smash 1 large avocado in a bowl. Add 1 large minced garlic (or 2), smoked paprika, onions, and most of the basil saving 2 tablespoons for topping. Taste and add salt if needed.

TOPPING

- In a separate bowl, add sliced tomatoes, garlic, basil and lime and combine well.

ASSEMBLY

- Spread avocado mixture on toast. Top with tomato mixture. Enjoy!

