

Smashed Avocado Bruschetta - A Fresh & Flavorful Anytime Bite

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OVEN
375°F

TIME
20 min

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INGREDIENTS

For the Avocado Spread:

2 ripe avocados ?

1 tbsp fresh lime juice

Sea salt and freshly ground black pepper, to taste

For the Tomato Mixture:

1 cup sweet cherry tomatoes, finely diced ?

... cup red onion, minced

2 tbsp fresh cilantro, chopped

1 tbsp extra virgin olive oil

Salt and pepper, to taste

For the Bread:

1 crusty baguette or artisan bread, sliced into rounds

1 tbsp olive oil, for drizzling

1 garlic clove, cut in half

How to Make It:

1 Make the Smashed Avocado:

Slice avocados in half, remove pits, and scoop flesh into a bowl.

Add lime juice, salt, and pepper. Smash to your desired texture-smooth or chunky.

2 Prepare the Tomato Topping:

In a separate bowl, combine diced cherry tomatoes, red onion, and cilantro.

Drizzle with olive oil and season with salt and pepper. Stir gently.

3 Toast the Bread:

Preheat oven to 375°F (190°C).

Arrange bread slices on a baking sheet, drizzle with olive oil.

Toast for 8-10 minutes until golden and crispy.

Once out of the oven, rub the cut side of the garlic clove over each slice for extra aroma and flavor.

4 Assemble the Bruschetta:

Spread each toast slice with a layer of smashed avocado.

Top with a spoonful of the tomato mixture.

Garnish with extra cilantro if desired.

5 Serve Immediately:

Serve on a platter and enjoy while fresh-the textures are best right after assembling.

Tips for Success:

Use ripe avocados-they should yield slightly to pressure but not be mushy.

If your bread is too soft, toast a bit longer for that perfect crunch.

DIRECTIONS

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2. Add lime juice, salt, and pepper. Smash to your desired texture-smooth or chunky.
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11. Garnish with extra cilantro if desired.
12. Serve Immediately: Serve on a platter and enjoy while fresh-the textures are best right after assembling.
13. Tips for Success: Use ripe avocados-they should yield slightly to pressure but not be mushy.
14. If your bread is too soft, toast a bit longer for that perfect crunch.
15. For extra brightness, add a squeeze of lime juice over the top before serving.

16. Like a kick? Add chopped jalapeño to the tomato mix or sprinkle with red pepper flakes.
17. Serving Suggestions & Pairings: This dish shines as a standalone appetizer, but it also pairs beautifully with:
 18. Blueberry : Lemonade for a refreshing drink
 19. A bowl of : Tangy Chicken Salad for a bright, light lunch combo
 20. Caramel : Apple Nachos for a fun, no-fuss dessert
 21. No-Bake : Monster Cookie Energy Balls for a high-protein follow-up
 22. Make-Ahead & Storage Tips: Make tomato topping in advance and chill for up to a day.
 23. Avocado spread should be made fresh, but you can store it in the fridge with plastic wrap pressed directly on top to prevent browning.
 24. Toast bread ahead and store in an airtight container once cooled.
 25. More Fresh Recipes You'll Love: If you're all about easy, flavor-packed dishes that impress, try:

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/smashed-avocado-bruschetta-a-fresh-flavorful-anytime-bite/>