

## Creamy, Crunchy, and Fresh: Italian Avocado Toast You'll Crave

Gourmet Italian Avocado Toast ???



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### INGREDIENTS

For the Toast:

2 slices of sourdough or rustic Italian bread, toasted

1 large ripe avocado, sliced or mashed

$\frac{1}{2}$  cup cherry tomatoes, halved (mixed red and yellow for extra color)

... cup crumbled feta cheese (or goat cheese for extra creaminess)

2 tbsp chopped walnuts (or pecans if you like it slightly sweet)

1 tbsp fresh parsley, chopped

Salt & freshly cracked black pepper, to taste

Extra virgin olive oil, for drizzling

### DIRECTIONS

- 1.** Toast the Bread: Toast the sourdough slices until golden and crispy on the edges but still a little soft in the middle. You want that perfect balance of crunch and chew.
- 2.** Layer the Avocado: Spread the mashed avocado generously over each slice, or layer thin avocado slices for a more structured look. Sprinkle with a pinch of salt to bring out the flavor.
- 3.** Add the Toppings: Top the avocado with halved cherry tomatoes, crumbled feta or goat cheese, chopped walnuts, and parsley.
- 4.** Season & Finish: Crack fresh black pepper over the top, drizzle lightly with extra virgin olive oil, and you're done. Elegant, effortless, and bursting with flavor.

### TIPS FOR SUCCESS

Use ripe avocados : They should give slightly when gently pressed.

Toast matters : Use hearty sourdough or rustic Italian bread to hold the toppings without getting soggy.

Customize it : Swap feta for goat cheese, add arugula or microgreens, or finish with a balsamic glaze for even more flair.

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

Original recipe: <https://chefmaniac.com/creamy-crunchy-and-fresh-italian-avocado-toast-youll-crave/>