

Gourmet Avocado Toast with Feta, Cranberries, and Walnuts

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INGREDIENTS

2 ripe avocados - halved and pitted
2 4 slices of your favorite sourdough bread -
toasted
1 cup cherry tomatoes - halved
1/2 cup crumbled feta cheese
1/4 cup chopped dried cranberries
1/4 cup chopped walnuts
Salt and pepper - to taste
1 2 teaspoons lemon juice - for more zest
Fresh herbs (optional) - like parsley or basil, for
garnish

DIRECTIONS

1. Prepare the : Avocado: In a bowl, scoop out the flesh of the ripe avocados. You can either mash it with a fork for a creamy consistency or slice it thinly. Mix in or drizzle with 1 2 teaspoons of fresh lemon juice, and season with salt and pepper to taste.
2. Toast the : Bread: Toast your sourdough bread slices to your desired level of crispiness. A well-toasted slice is essential to prevent the bread from becoming soggy under the avocado.
3. Assemble the : Toasts: Generously spread the mashed or sliced avocado mixture evenly over each slice of toasted bread.
4. Add the : Toppings: Arrange the halved cherry tomatoes on top of the avocado layer. Sprinkle the crumbled feta cheese, chopped dried cranberries, and chopped walnuts over the toasts.
5. Finish and : Garnish: Finish with an extra sprinkle of salt and pepper for taste. If desired, garnish with fresh herbs like parsley or basil.
6. Serve: Serve the avocado toast immediately while the toast is still warm and crisp.

SWAPS & NOTES

Avocado : The key to a great avocado toast is a perfectly ripe avocado.

It should be firm but yield slightly when you press it gently.

You can either mash the avocado or slice it into elegant fans, depending on your preference.

Bread : Sourdough bread is my personal favorite for its tangy flavor and sturdy texture, but you can use any bread you love.

TIPS FOR SUCCESS

Use Ripe Avocado : The secret to a perfect avocado toast is using a perfectly ripe avocado.

It should mash easily but not be mushy.

Salt the Avocado : Salt is crucial for bringing out the rich, buttery flavor of the avocado.

Toast It Well : A strong, crispy toast is your foundation.

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