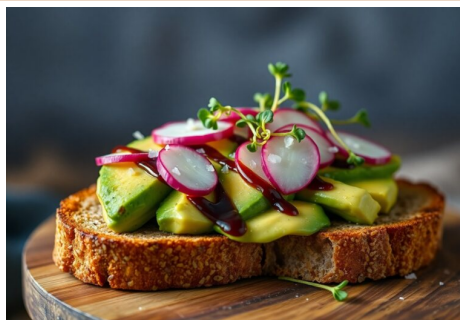


How I Take Classic Avocado Toast to the Next Level With a Few Simple Twists

Why This Avocado Toast Works So Well



TIME
15 min

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INGREDIENTS

2 slices hearty whole grain or sourdough bread
1 ripe avocado
1 tsp fresh lemon juice
Salt, to taste
Optional: red pepper flakes for heat
 $\frac{1}{2}$ cup cherry tomatoes, halved
1 tsp olive oil
Freshly ground black pepper
2 tbsp crumbled feta cheese (or goat cheese)
Optional toppings: sunny-side-up egg, microgreens, crushed nuts (like walnuts or almonds), balsamic glaze, hot sauce

DIRECTIONS

- 1. Toast the Bread Until It's Golden and Crisp:** This is your base, so make it count. I choose a bread that's thick and sturdy-whole grain or sourdough are my go-to choices. I toast it until it's deeply golden and crunchy on the edges. That texture is key to standing up to the toppings without getting soggy.
- 2. Mash the Avocado With Bright, Simple Seasoning:** I take one ripe avocado, cut it in half, remove the pit, and scoop the flesh into a bowl. Then I mash it with a fork until it's creamy but still a little chunky. A squeeze of fresh lemon juice and a pinch of salt are all it needs-but if I'm craving spice, I'll toss in a pinch of red pepper flakes.
- 3. Dress the Cherry Tomatoes for a Juicy Pop:** This is one of my favorite additions. I slice cherry tomatoes in half and toss them with a drizzle of olive oil, a little salt, and a few cracks of black pepper. Letting them sit for a minute or two brings out their natural sweetness, which balances the richness of the avocado beautifully.
- 4. Layer It All Together:** Now comes the fun part. I spread the avocado mash generously over each slice of toast. Then I spoon the marinated tomatoes on top and sprinkle over a good amount of crumbled feta. The saltiness of the cheese cuts through the creaminess, giving each bite more depth.
- 5. Add an Egg (If You're Into That):** If I want a more filling breakfast or brunch, I top each slice with a sunny-side-up egg. The runny yolk mixed with the avocado and feta is ridiculously good. I cook the eggs gently so the yolk stays bright and creamy.

6. **Finish With Texture and Flavor Boosts:** Depending on my mood, I might sprinkle microgreens, crushed almonds or walnuts, or a drizzle of balsamic glaze across the top. When I'm feeling bold, a dash of hot sauce brings the whole thing to life.

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Original recipe: <https://chefmaniac.com/perfect-avocado-toast-with-a-twist/>