

## A Next-Level Avocado Toast That Combines Creamy, Sweet, Tangy, and Crunchy

This isn't your basic avocado toast-and that's exactly why I love it.



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### INGREDIENTS

2 ripe avocados - halved, pitted, and mashed or sliced  
2-4 slices sourdough bread - toasted to your preference  
1 cup cherry tomatoes - halved  
1/2 cup feta cheese - ideally marinated in olive oil  
1/4 cup dried cranberries - chopped  
1/4 cup walnuts - chopped  
Salt and pepper - to taste  
1-2 tsp lemon juice - for freshness  
Fresh herbs (optional) - like parsley or basil  
Optional drizzle: balsamic glaze or honey  
Optional upgrade: poached egg or a splash of extra virgin olive oil

### DIRECTIONS

1. **Prep the Avocado:** I start by scooping the avocado into a bowl. Sometimes I mash it roughly with a fork if I want that spreadable texture, and other times I keep it in slices for more bite. Either way, I always add a splash of lemon juice to keep the flavor bright and prevent browning. Salt and pepper go in here too-I taste and adjust as needed.
2. **Toast the Bread:** I use a hearty sourdough loaf for its structure and subtle tang. I toast it until it's golden and crisp on the edges but still chewy in the center-perfect for holding up to all the toppings.
3. **Assemble the Toast:** Once the bread is toasted, I spread the avocado generously across each slice. Then comes the layering:
4. Halved cherry tomatoes scattered evenly on top
5. Crumbled or chopped feta cheese-especially if it's been soaking in olive oil (those bits of oil-soaked herbs and brine are gold)
6. A sprinkle of chopped dried cranberries for sweetness
7. A handful of chopped walnuts for that toasted crunch
8. I finish with an extra pinch of salt and pepper, depending on how salty the feta is. A little goes a long way.
9. **Optional Garnishes and Finishes:** This is where you can get creative. Sometimes I top with:
10. A poached egg if I want extra protein
11. A light drizzle of balsamic glaze for tangy sweetness
12. Or a touch of honey, which plays beautifully with the feta and cranberries
13. A final swirl of good olive oil, especially if the feta wasn't already marinated

14. Fresh basil or parsley if I have it on hand-it makes everything pop
15. Serve it immediately while the toast is still warm and the avocado is vibrant.

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

Original recipe: <https://chefmaniac.com/a-next-level-avocado-toast-that-combines-creamy-sweet-tangy-and-crunchy/>