

Cali Avocado Toast



Recipe created by Chef Brad Barnes for Cal Flavor™



Total Time: 30 min



Serves: 4



Method: Boil/Roast

Avocado Toast with Cal Flavor Avocados is a delicious and hearty dish that elevates the classic favorite to a gourmet experience. This recipe features ripe Cal Flavor Avocados, diced to perfection, and mixed with the subtle heat of fresh jalapeño, the robust flavor of peeled garlic cloves, and the crisp white parts of scallions.

Ingredients

- 1 each · Jalapeno
- 2 clove · Garlic · peeled
- 3 each · Scallion, white part only · trimmed
- 2 tbsp · Extra-virgin olive oil
- 10 each · Pitted green olives · halved
- ¼ cup · Lime juice
- 1/2 cup · Fresh cilantro · chopped
- 3 each · Avocado, ripe · diced
- 1 tsp · Kosher salt
- 1 tsp · Black pepper, crushed

Instructions

Step 1

1. Preheat oven to broil.
2. Toss jalapeno, garlic, and scallions in olive oil. Transfer to a sheet pan and broil about 5-10 minutes until outside skin is charred. Remove pan and allow to cool long enough to handle.
3. Lightly chop roasted vegetables and transfer all to a mixing bowl. Add olives, lime juice, cilantro, avocado, and toss well. Season with salt and pepper.

Step 2

- 4 each · Sourdough bread · sliced 1"
- 4 oz · Extra-virgin olive oil
- 1 each · Beefsteak tomato · sliced thick and split
- 2 each · Boiled egg · sliced
- ½ tsp · Black pepper - coarsely ground
- ½ tsp · Sea salt

1. Pour olive oil on a plate and dip one side of each slice of bread in the oil, fully coating it.
2. Place into a medium skillet on medium heat and brown the bread well.
3. To serve, turn the toasted side upward.
4. Top with a portion of avocado salad on each slice, top with boiled egg, tomato and season with salt and pepper.

