

Bruschetta Avocado Toast

Servings: 6

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Total Time: 10 minutes

Ingredients

6 slices of bread
2 ripe avocados
1 pint cherry tomatoes, chopped
1/2 English cucumber, chopped
1/2 small shallot, minced
1 lemon, juiced
2 tablespoons olive oil
A handful of basil, chopped
A handful of parsley, chopped
4 chives or 2 scallions, sliced
Kosher salt & freshly ground black pepper, to taste
1/2 cup feta, crumbled

Directions

Toast the slices of bread. Mash the avocados in a large bowl. Divide the avocado among the 6 slices of toast. Set aside.

In a large bowl, combine the remaining ingredients, except the feta.

Divide the tomato-cucumber salad over the avocado toasts, being careful not to use too much of the tomato juices. Top each toast with the feta.

Variations

You can definitely get creative with this and add additional vegetables to the bruschetta topping, like some grilled zucchini or eggplant. I think that would be delicious. Or maybe you don't like feta? Try swapping it for some Ricotta Salata or a hard cheese like grated Pecorino Romano.

Cooking Notes

You can make the components of this recipe before you serve it, but it should not be assembled until right before eating as the toast will start to get soggy from the tomato-cucumber salad.

This is easily made vegan by leaving off the feta cheese or replacing it with crumbled cashew cheese or nutritional yeast.