

Guacamole Bruschetta



Ingredients:

- 1 loaf French Bread
- 2 cloves Garlic
- 4 tbsp Olive Oil
- 4 Tomatoes, medium chopped
- 4 Avocados, medium chopped
- ½ cup finely chopped Onion
- ½ cup chopped Cilantro
- 4 tbsp freshly squeezed Lime juice
- 1 tsp Salt
- 1 tsp Pepper

Directions:

Preheat the oven to 400°F.

Slice the French bread on the diagonal into ½" rounds and place on a baking sheet.

Toast the sliced bread in the oven for 3 minutes, then flip each piece over and toast an additional 3 minutes.

Remove the toasted bread from the oven and immediately rub with the clove of garlic (it works best to first cut a small tip off the garlic clove so that the oils will seep out).

Brush the tops of the garlic-rubbed toasts with olive oil and set aside.

In a large bowl, combine the chopped tomatoes, avocado, onion, cilantro, lime juice, salt and pepper.

Mix together gently making sure the avocado is well coated in the lime juice.

Spoon a portion of the mixture onto each of the garlic toasts and serve.