

Description



Simple ingredient Avocado Toast with Arugula and Blistered Cherry Tomatoes. The perfect brunch idea and if you want to add additional protein add an egg on top or side of bacon!

Ingredients:

- 2 pieces sourdough bread

- 3/4 avocado
- 1 lemon wedge
- ~15 cherry tomatoes
- 1/2 T. The Olive Tap's [Tuscan Herb Infused Olive Oil](#)
- A drizzle of The Olive Tap's [Aceto Balsamico di Modena, Riserva](#)
- Pinch of sea salt

Directions:

1. Preheat oven to 400°. Prepare baking sheet with parchment paper.
2. Drizzle Tuscan Herb Infused Olive Oil over tomatoes and roast for 15 minutes, stirring halfway through.
3. Toast bread to your preference then spread avocado on toast and add arugula and roasted tomatoes on top.
4. Squeeze lemon over toast.
5. Drizzle the Riserva balsamic vinegar over the toast and sprinkle with salt.

Enjoy!

Recipe by Kelly P, Colorado Springs

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/kellys-avocado-toast/>

[Back to Recipes](#)

Date

11/21/2024