

RECIPE

Greek Avocado Toast



Ready in **10 minutes**

Serves **4 people**

Ingredients

- 2 avocados, pits removed
- 1/2 a lemon
- kosher salt
- Freshly ground black pepper
- pinch of crushed red pepper flakes
- 4 slices sourdough bread, toasted
- 1/2 c. crumbled feta
- 1/2 c. halved cherry tomatoes
- 1/2 cucumber, chopped
- 1/2 c. chopped kalamata olives
- 1/4 c. chopped dill
- Extra-virgin olive oil, for drizzling (optional)

Preparation

1. Remove avocado halves from skin and place in a medium bowl.
2. Immediately squeeze some lemon juice over the avocado. Season avocado with salt and pepper and mash with a fork.
3. Taste for seasoning, adding more lemon juice if desired.
4. Spread mashed avocado onto toast then top with feta, cherry tomatoes, cucumber, kalamata olives, and dill. Drizzle with olive oil and serve.