



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CAPRESE AVOCADO TOAST

2 ripe avocados

2 teaspoons fresh lemon juice

Sea salt & black pepper, to taste

4 slices bread, toasted

4 ounces fresh mozzarella, sliced and cut into pieces, to fit the bread

1 cup grape tomatoes, halved

¼ cup basil leaves, roughly chopped

Balsamic glaze, for drizzling

1. Cut the avocados in half, remove pit, and scoop the flesh into a small bowl. Add the lemon juice, sea salt, and black pepper to taste. With a fork, mash the ingredients together, keeping the texture slightly chunky.
2. Spread the smashed avocado evenly onto toasted bread slices. Top with fresh mozzarella slices, tomatoes, and basil. Season with additional salt and pepper, if desired. Drizzle with balsamic glaze and serve immediately.

www.twopeasandtheirpod.com/caprese-avocado-toast/