



Avocado Toast on a Baguette

Simple, delicious and nutritious. Hard crusted baguette made with [Pamela's Pizza Crust Mix](#).

Ingredients

- 3 to 4 slices of Pamela's [Hard Crusted Baguette](#) per avocado, depending on size
- 2 whole cloves of peeled garlic
- 1 to 2 tsp olive oil
- 1 ripe avocado, thinly sliced
- 1 to 2 TBSP Balsamic Glaze, store bought

Directions

Pre-heat oven to 350° with rack in the center of the oven. Line a sheet pan with parchment paper and set aside.

Slice baguette at a diagonal to get longer pieces. Rub sliced baguette with garlic clove on both sides of bread. Brush one side lightly with oil, then place on lined sheet pan, oil side up. Repeat with all slices of bread.

Put sheet pan in oven and toast 8 to 10 minutes, then flip and toast other side, 5 to 8 minutes. You want bread warm and slightly crisp on cut sides, but not hard. Watch them; they can burn quickly once starting to brown.

Once toasted, set toasts on a rack with parchment paper underneath. Place sliced avocado to cover the toast using a quarter or third of the avocado per toast. Repeat with all bread slices. Drizzle balsamic glaze by squeezing upside down bottle while going back and forth across the covered toasts.

Additional options: add a little fresh basil or Arugula leaves on top of the glaze for even more flavor. Or add some garden fresh tomato slices, fresh Mozzarella cheese, or crumbled bacon for more of meal.

Chef's Note: This works great with day old bread.

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