



PORTOBELLO AVOCADO TOAST



Toasted sourdough bread spread with avocado mash and topped with **Breaded Portobello Mushroom Fries**, red onion, roasted red peppers and fresh arugula.

Yield: 2 Servings

Ingredients:

4 Each	Breaded Portobello Mushroom Fries [#0126120], Prepared According to Package Directions	1 Tbsp.	Butter
1 Cup	Avocado, Diced	2 Each	Sourdough Bread Slices
1 tsp.	Garlic, Minced	¼ Cup	Roasted Red Peppers, Sliced
2 Tbsp.	Lime Juice	¼ Cup	Red Onion, Sliced
To Taste	Salt & Black Pepper	¼ Cup	Arugula, Packed
		Garnish	Cilantro, Chopped

Directions:

1. In a small mixing bowl, mash the avocado with garlic, lime juice, salt and black pepper.
2. In a medium skillet, heat up the butter on medium heat.
3. Toast the sourdough for 1-2 minutes, or until golden on each side.
4. Spread each sourdough slice with an even amount of avocado mash.
5. Top with roasted red peppers, red onion, arugula and **Breaded Portobello Mushroom Fries**.
6. Garnish with cilantro.

