



Avocado Chimichurri Bruschetta

Serves 6

2 Tbs. lemon juice

2 Tbs. red wine vinegar

3 cloves garlic, minced (1 Tbs.)

$\frac{3}{4}$ tsp. salt

$\frac{1}{2}$ tsp. red pepper flakes

$\frac{1}{2}$ tsp. dried oregano

$\frac{1}{4}$ tsp. ground black pepper

$\frac{1}{4}$ cup olive oil

$\frac{1}{4}$ cup chopped cilantro

$\frac{1}{4}$ cup chopped fresh parsley

2 avocados, peeled, pitted, and cubed

6 $\frac{1}{2}$ -inch-thick slices whole-grain or ciabatta bread, toasted

Combine lemon juice, vinegar, garlic, salt, red pepper flakes, oregano, and black pepper in small bowl. Whisk in oil, then stir in cilantro and parsley. Fold in avocado cubes. Spoon avocado mixture onto toast slices, and serve.

Credit - Vegetarian Times