



## *Avocado Toast with Feta Cheese, Cherry Tomatoes, Cranberries, and Walnuts*



### **Ingredients:**

- 2 ripe avocados – halved and pitted
- 2-4 slices of your favorite sourdough bread – toasted.
- 1 cup cherry tomatoes – halved
- ½ cup feta cheese
- ¼ cup dried cranberries – chopped
- ¼ cup walnuts – chopped
- Salt and pepper to taste
- 1-2 tsp lemon juice for added flavor
- Fresh herbs (optional), like parsley or basil, for garnish.

### **Method:**

1. In a bowl, scoop out the avocado flesh and mash it with a fork or just sliced it to your preference. Mix in or drizzle the lemon juice, salt, and pepper to taste.
2. Toast the Sourdough Bread slices to your desired level of crispiness.
3. Spread the mashed or sliced avocado generously over each slice of toasted bread and top with the fresh ingredients. Arrange the halved cherry tomatoes on top of the avocado layer.
4. Sprinkle the crumbled feta cheese, chopped cranberries, and walnuts over the toast.
5. Finish with an extra sprinkle of salt and pepper for taste.
6. Garnish with fresh herbs if desired. Serve immediately.

### **Chef's Notes:**

For extra flavor, drizzle a few drops of balsamic glaze or a touch of honey for a sweet and tangy finish. You may add other toppings like a poached egg and a flavorful extra virgin olive oil.