

Appetizer

Bruschetta Stuffed Avocado

Yield: 2 servings

- ½ Cup chopped ripe tomatoes
- 1 Tablespoon minced shallot or onion
- ½ Teaspoon minced garlic, worked into paste
- 1 Tablespoon extra-virgin olive oil
- Salt and freshly ground pepper
- 1 Ripe avocado, peeled, seeded and halved
- 1 Tablespoon balsamic vinegar
- 1 Tablespoon fresh chiffonade basil
- Freshly shredded Parmesan cheese



- In a small bowl, combine tomatoes, shallot, garlic, ¼ teaspoon salt and a few grinds of pepper. Toss well, taste and adjust seasoning as desired.
- Place avocado halves on individual plates and spoon the tomato filling into each halve.
- Drizzle with balsamic vinegar and top with fresh basil and shredded parmesan cheese.
- Serve immediately.



2106-45th Street
Highland, IN 46322
(219) 922-4534
www.mrsdornbergs.com