

Buddha Bowl

LARGE AVOCADO



Buddha Bowl

SERVES 2

Roasted Vegetables

Olive oil

2 tsp **chili powder**

2 tsp **cumin**

½ **sweet potato**, 2-inch dice

1 **carrot**, 2-inch dice

1 **zucchini**, 2-inch dice

salt & pepper, to taste

Avocado Tahini

¼ cup **olive oil**

¼ cup **tahini**

1 **large Mission Produce avocado**

1 **lemon**, juiced

Bowl Base & Toppings

½ cup **cooked quinoa**

1 **large Mission Produce avocado**

pepitas

Preheat oven to 350° F. In a mixing bowl toss together **roasted vegetable ingredients**. Roast on a baking sheet until tender and golden, about 45 minutes. Blend **avocado tahini ingredients** in a food processor until smooth. If too thick, slowly add water while food processor is running until desired consistency is reached. Heat up grill. Brush halved and pitted avocado with olive oil. Char on grill, flesh side down. Remove skin and cut each into quarters. To assemble your bowl start with quinoa, roasted vegetables, top with avocado. Drizzle with avocado tahini and top with pepitas.



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PLU 4225