

Avocado Flatbread

JUMBO AVOCADO





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SERVES 6-8

- 2 jumbo Mission Produce avocados**, thinly sliced
- 1 premade flatbread or pizza crust**
olive oil

- 3 Tbsp garlic**, minced
- ¼ cup balsamic vinegar** (use syrup)
- salt & pepper**, to taste
- chili flakes**, to garnish

Preheat oven to 350°F. Brush flatbread with olive oil and top with minced garlic. Bake until bread is heated through and golden brown, about 5 minutes.

In a small saucepan, simmer balsamic vinegar over med-low heat until reduced to syrup consistency, about 10 minutes.

Gently fan out thinly sliced avocado and place on baked crust in shingle formation until all but ½-inch around the crust is covered. Garnish with salt, pepper, balsamic reduction and chili flakes.



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PLU 4770