



ARUGULA CHIMICHURRI AVOCADO TOAST

15 MINUTES

MAKES 1 SERVING

Prepare the chimichurri for this dish up to 5 days ahead of time, and making a delicious, snap worthy breakfast will be quick and easy all week.

INSTRUCTIONS

Chimichurri:

Place all chimichurri ingredients into blender and blend until a smooth, pesto-like consistency.

Base:

Take 2 tbsp of chimichurri and mash with avocado. Spread the mixture on freshly toasted bread.

Garnish with more micro arugula and season with salt and pepper.

Serve immediately.

Enjoy!

INGREDIENTS

Chimichurri:

½ Shallot, peeled and minced

Heavy Pinch of Salt

¼ Tsp of Cracked Black Pepper

1 Clove of Garlic, peeled and minced

1 Pinch of Chili Flakes

8 Basil Leaves, removed form stem and torn

12 Chives, roughly chopped

1/3 Cup of GoodLeaf Micro Arugula

1 Tbsp of Cilantro

½ Tbsp of Red Wine Vinegar

½ Tbsp of Honey

¼ Cup of Olive Oil

Base:

1 Avocado, peeled, pitted, mashed

1-2 Pieces of Bread, toasted

Salt & Pepper, to taste



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