



Avocado, Ricotta & Tomato Smash On Toast

SERVES: 4 | TOTAL TIME: 15 MINUTES

INGREDIENTS

- 1 tbsp olive oil
- 12 ripe cherry tomatoes
- 1 large or 2 small ripe avocados, halved lengthways and deseeded
- 1 tbsp lemon juice
- 125 g fresh ricotta
- 4 slices sourdough or country style bread

DIRECTIONS

1. Heat oil in a medium frying pan over medium heat. Add tomatoes and cook, turning occasionally, for 4 to 5 minutes until tender. Drain on paper towel.
2. Scoop avocado flesh into a bowl. Add lemon juice and roughly mash to combine. Season with salt and pepper to taste. Crumble ricotta over avocado. Stir until just combined.
3. Toast bread. Spoon avocado mixture onto toast. Top with tomatoes.
4. Serve as is or with fried eggs.