



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

AVOCADO TOAST WITH RADISHES



Avocado Toast with Radishes

The Avocado Toast with Radishes recipe is a quick, delicious, and healthy snack or appetizer that can be prepared in about 20 minutes. It's a great way to enjoy fresh ingredients from the farmers' market, combining creamy avocado with the crisp, peppery flavor of radishes.



00 HR 20 MINS



Serves 4



Featuring

[PRITI AND RAMAVTAR
SINGH FARM](#)

INGREDIENTS

- 1 ripe avocado
- 1 lime
- 1 bunch of radishes
- 4 slices of bread
- 1/2 green onion top
- Salt and pepper

METHOD

Slice around the avocado and separate in half longways.

Carefully remove the pit with a spoon. Once the pit is removed either save it to lengthen the life of your avocado mash, throw it in your

compost, or grow your own avocado tree!

To separate the avocado flesh from the skin, slip a spoon between the avocado skin and the flesh and follow the skin's shape until the green flesh comes free of the skin.

Put the avocado in a bowl and mash with a fork.

When it is mostly smashed, or mashed enough to your liking, add 1/2 teaspoon salt, and the juice of 1/2 a lime. Mix well to incorporate.

Toast slices of bread and spread the avocado mash on top.

Although the recipe calls for 4 pieces of toast, the slices of bread you need depend on the size of your bread and the size of your avocado. Start by toasting 2 pieces of bread, and use as much avocado mash as looks delicious and easy to eat!

If you have more avocado mash, you can always make more toast!