



## Avocado Orange Bruschetta

**Prep time: 20 minutes**

**Cook time: 1 to 2 minutes**

**24 (1/2-inch thick) diagonally cut rustic baguette slices**

**Extra virgin olive oil**

**1 medium orange**

**1 large firm but ripe Calavo Avocado, halved and pitted**

**1 tablespoon extra virgin olive oil**

**1 tablespoon lime juice or to taste**

**1/4 teaspoon garlic salt**

**2 tablespoons minced red onion**

**Freshly ground pepper**

**Snipped fresh cilantro**

**Brush baguette slices on one side lightly with olive oil. Place on a baking sheet and broil for a minute or two or until a light golden brown; set aside. Cut the peel away from the orange and cut the orange into small cubes. Cut the avocado into 4 wedges and peel away the skin; carefully cut into small cubes. Stir together the olive oil, lime juice and garlic salt in a medium bowl. Stir in the orange cubes along with any accumulated juice, then very lightly stir in avocado. Season with pepper, then spoon onto the baguette slices. Garnish with cilantro and serve immediately. Makes 8 appetizer servings.**

### **Variation:**

**Spread a small amount of Avo Fresco Only Avocado and Sea Salt on each baguette slice before topping with the avocado orange mixture.**