

## **Avocado Toasts w/ Blood Oranges**

### **Ingredients**

1 whole baguette  
2 ripe avocados  
1 shallot finely chopped  
1 cup chopped cilantro  
2 blood oranges peeled, and sections chopped  
Salt and pepper to taste

### **Preparation**

Preheat oven to 400°

Cut baguette on the diagonal into ¼ inch slices, should be 20-25 slices.

Place on cookie sheet and brush with Extra Virgin Olive Oil and season with salt and pepper. Place on middle rack and bake for 15-20 minutes.

Meanwhile, slice avocados and remove pit, place flesh in bowl and add shallot. Drizzle with olive oil, sprinkle with salt and pepper. Mash until thoroughly mixed. Set aside. In separate bowl mix together chopped blood orange sections and cilantro.

Remove toasts from oven and spread avocado mixture over each and top with cilantro/blood oranges.