

Garlic Avocado Crostini

Elevate your senses with these delightful garlic avocado crostinis. Creamy avocado blended with a hint of garlic, spread over crispy baguette slices, offering a burst of flavors in every bite.


20 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 ripe avocado
- 1 garlic clove, minced
- 1 small baguette, sliced
- 1 tablespoon olive oil
- Salt and pepper to taste
- Fresh parsley for garnish

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 In a bowl, mash the ripe avocado with minced garlic, salt, and pepper.
- 3 Brush olive oil on the baguette slices and toast them in the oven until crispy.
- 4 Spread the avocado mixture generously on the toasted baguette slices.
- 5 Garnish with fresh parsley and an extra sprinkle of pepper.
- 6 Serve and enjoy!