

# Quick & Easy

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## THE COSTCO WAY

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### **Avocados From Peru Pan Con Aguacate**

Makes 2 servings

#### **Ingredients:**

2 Tbsp extra virgin olive oil, plus extra for drizzling

2 extra thick slices sourdough bread

1 Avocado from Peru

1 garlic clove, peeled

Sea salt and pepper

#### **Instructions:**

Preheat the grill pan. Drizzle 1 Tbsp olive oil over each slice of bread. Place bread on the hot grill pan. Grill until golden brown, approximately 7 minutes. Rotate slices halfway through to create cross-hatch grill marks. While the bread is grilling, cut avocados in half. Remove the pit and skin. Chop into ½-inch chunks. When the bread is ready, half the garlic clove. Rub it over the hot toast. Top avocado evenly over the toast. Drizzle with remaining 1 Tbsp olive oil. Season with salt and pepper to taste. Top with chili flakes and cress, if desired.

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