

Crispy Crusted Baked Avocado Sandwiches with Spicy Mayo



Serves 2

Preparation

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper and set aside.
2. Cut the avocado in half and extract the pit. Then, carefully remove the avocado's peel, being careful to keep as much of the avocado's shape intact. Cut the avocado halves into three even slices each. Set aside.
3. Make the spicy mayo. In a small bowl, stir together the

Ingredients

- 1 ripe (but still firm) avocado
- ¼ cup vegan mayonnaise
- 1 teaspoon sriracha, or other hot sauce
- ½ teaspoon lime juice
- 3 tablespoons flour of choice (I used spelt)
- ¼ teaspoon garlic powder
- Pinch of cayenne pepper, optional
- Sea salt and ground black pepper, to taste
- ¼ cup non-dairy milk
- ¼ cup shelled pistachios, finely chopped
- 2 tablespoons cornmeal
- Fresh baguette
- Shredded romaine or iceberg lettuce

Notes

You could easily substitute the finely chopped pistachios with another roasted nut of your choice or even roasted sunflower seeds. Just make sure that they're very finely chopped.

Credit

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