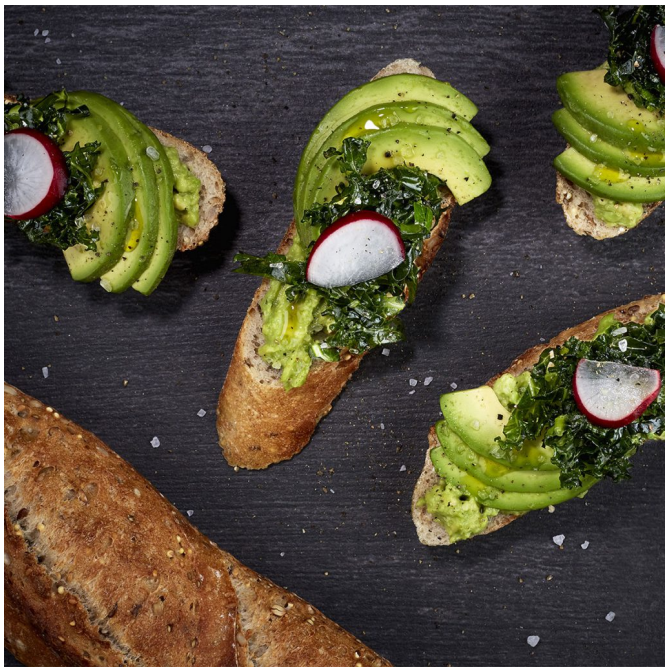
Open-Faced Avocado Sandwich with Kale and Fresh Herbs



Serves 5-6

Ingredients

Kale salad

1 cup curly kale, very thinly sliced
⅓ cup, Italian parsley, chopped
2 tablespoons cilantro, chopped
2 tablespoons lime juice
1½ tablespoons olive oil
Salt and pepper

Avocado purée

1 avocado, crushed
1 tablespoon lime juice
Salt and pepper

Sandwich

2 avocados, cut into thin slices (3 slices per sandwich)
Radish slices to garnish
Coarse salt
Pepper
ACE multigrain baguette, sliced diagonally

Preparation

1. Mix the ingredients for the kale salad and set aside.
2. Mix the ingredients for the avocado purée and set aside.

Open-Faced Avocado Sandwich with Kale and Fresh Herbs

3. On each baguette slice, spread a little avocado purée.
4. Arrange the avocado slices on the bread, and garnish with kale salad.
5. Add a few radish slices, coarse salt and pepper.