

RECIPE | TOMATOES



CAPRESE STUFFED AVOCADO



PURE-FLAVOR.COM

CAPRESE STUFFED AVOCADO



10 min

10 min | **0 min**
PREP. | COOKING



4



easy

INGREDIENTS

10 oz Pure Flavor® OMG™ Tomatoes, halved

4 ripe avocados

4 oz bocconcini, chopped

¼ cup olive oil

2 tbsp basil pesto

2 tbsp balsamic glaze

2 tbsp fresh basil, chopped

1 tsp garlic, minced

Salt and pepper, to taste

DIRECTIONS

- 1** Slice tomatoes and avocados in half. Remove the pit from the avocado and set aside.
- 2** In a bowl, combine tomatoes, bocconcini, pesto, garlic, olive oil, and salt & pepper to taste. Toss until evenly combined.
- 3** Spoon the salad into each avocado halve, drizzle with balsamic glaze and top with basil to serve.