



RECIPE | TOMATOES

CAPRESE STUFFED AVOCADO



10 min

10 min
PREP.

0 min
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.

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