

## Guacamole Bruschetta

### Ingredients:

- ½ loaf French bread
- 1 clove garlic
- 2 Tablespoons olive oil
- 2 tomatoes, medium chopped
- 2 avocados, medium chopped
- 1/3 cup finely chopped onion
- ¼ cup chopped cilantro
- 2 Tablespoons freshly squeezed lime juice
- ½ teaspoon salt
- ¼ teaspoon pepper

### Directions:

1. Preheat the oven to 400 °F.
2. Diagonally cut the French bread into rounds that are about ½ of an inch thick.
3. Bake the bread for 3 minutes, then flip each piece and bake for another 3 minutes.
4. Remove the bread from the oven and rub each piece with the clove of garlic (try cutting a tip off of the garlic so that the oil seeps out.)
5. Brush the garlic-rubbed toasts with olive oil and set aside.
6. In a large bowl, gently mix together the chopped tomatoes, avocado, onion, cilantro, lime juice, salt and pepper.
7. Spoon a portion of the mixture on top of each piece of bread and serve.

**Makes 12-15 servings**

*Recipe from [justataste.com](http://justataste.com).*