

Avocado Toast and Goat Cheese Salad

Serves: 4-6

Toast

- Favorite bread cut into 4-6 slices
- 2 avocados, Halved, pitted and peeled
- 1 tlb. Fresh squeezed lemon juice
- 1 tsp. Salt
- 1 tsp. Black Pepper
- 1/2 tsp. Paprika
- Chunky salsa

Mash avocado and add lemon juice, salt, pepper and paprika, until well blended. Toast the bread to your liking and divide the mashed avocado evenly amongst the toasts. Add chunky salsa on top.



Salad

- Baby spinach
- Fresh arugula
- 8 to 12 cherry tomatoes, sliced and deseeded
- Goat cheese crumbled for garnish

Dressing

- 2 tbs. Balsamic vinegar
- 1 tsp. Dijon mustard
- 1/3 cup olive oil

In a large bowl add the fresh spinach and arugula. Combine salad dressing ingredients and add to salad bowl. Divide salad and dressing into individual bowls and top with tomatoes and goat cheese. Add crushed black pepper for garnish.

Serve with Sarah's Vineyard Tondré Grapefield Pinot Noir. Enjoy!