

## Backyard Avocado Bites

### Ingredients:

- 1/4 cup bread crumbs
- 1 garlic clove, minced
- 1 tablespoon grated Parmesan cheese
- 1 tablespoon chopped basil
- 1 tablespoon lemon juice
- Dash of salt and pepper
- 1 ripe avocado
- 1/4 cup chunky salsa



### Directions

1. Preheat oven to 450°F.
2. In a small bowl, mix bread crumbs, garlic, Parmesan, basil, lemon juice, salt, and pepper.
3. Cut avocado in half and remove the pit. Scoop equal portions of salsa into each avocado half and place on a baking sheet. Top avocados with bread crumb mixture.
4. Bake for 5–7 minutes. Serve immediately.

*Makes 2 servings*

*To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.*