

Avocado Toast with a Twist

Avocado toast is a currently popular, healthy, [lectin-free](#) alternative to peanut butter or jam, or PB&J. Breakfast, lunch, or an anytime snack are great reasons to give avocado toast a try.

Add Pesto for a Twist

I love avocado toast, especially with my signature twist of homemade, also incredibly healthy, pesto.

Featuring fresh basil and garlic from my backyard garden, my version of pesto can be quickly whipped up by adding parmesan, almonds, and just enough virgin olive oil (for the healthiest version) to create a paste. I use my [Pampered Chef blender](#), love how well it works for this recipe.



fresh basil



SLICED ALMONDS
AMANDES TRANCHÉES

275 g



-STORAGE - CONSERVATION
STORE IN A COOL, DRY PLACE.
CONSERVER DANS UN ENDROIT FRAIS ET SEC.



IMPORTED FOR / IMPORTÉ POUR :
SOBEYS, MISSISSAUGA, ON L4W 0C7 © 2020
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41778

skinless almonds



garlic bulb

Sorry, I never measure the ingredients when I blend a batch of pesto. Or many other things for that matter. You could

Google a proper recipe for a guideline though. Although traditional pesto recipes call for pine nuts, I prefer to use always-available-in-my-pantry almonds instead. Remember, [almonds](#) contain healthy fatty acids.

I scrape a batch of pesto into an icecube tray, then freeze. A few hours later, pop the cubes into a sealable container and store them in your freezer.



Cube of pesto

Uses for Pesto

My pesto cubes get added to soups, pasta, sauces, and more. Just today I had pesto avocado toast with a few pieces of bacon left over from yesterday's breakfast.



Crispy bacon

Pesto also makes a healthier substitute for mayo in a toasted tomato sandwich or a BLT. I haven't tried this yet, but can you imagine a macaroni or potato salad with pesto instead of mayo?

Use your imagination! The possibilities are endless. Let me know your favourites.