



EVERYTHING BAGEL AVOCADO TOASTS

with Balsamic Mixed Greens & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



¾ Cup | 1½ Cups
Guacamole



1 TBSP | 2 TBSP
Everything Bagel
Seasoning
Contains: Sesame



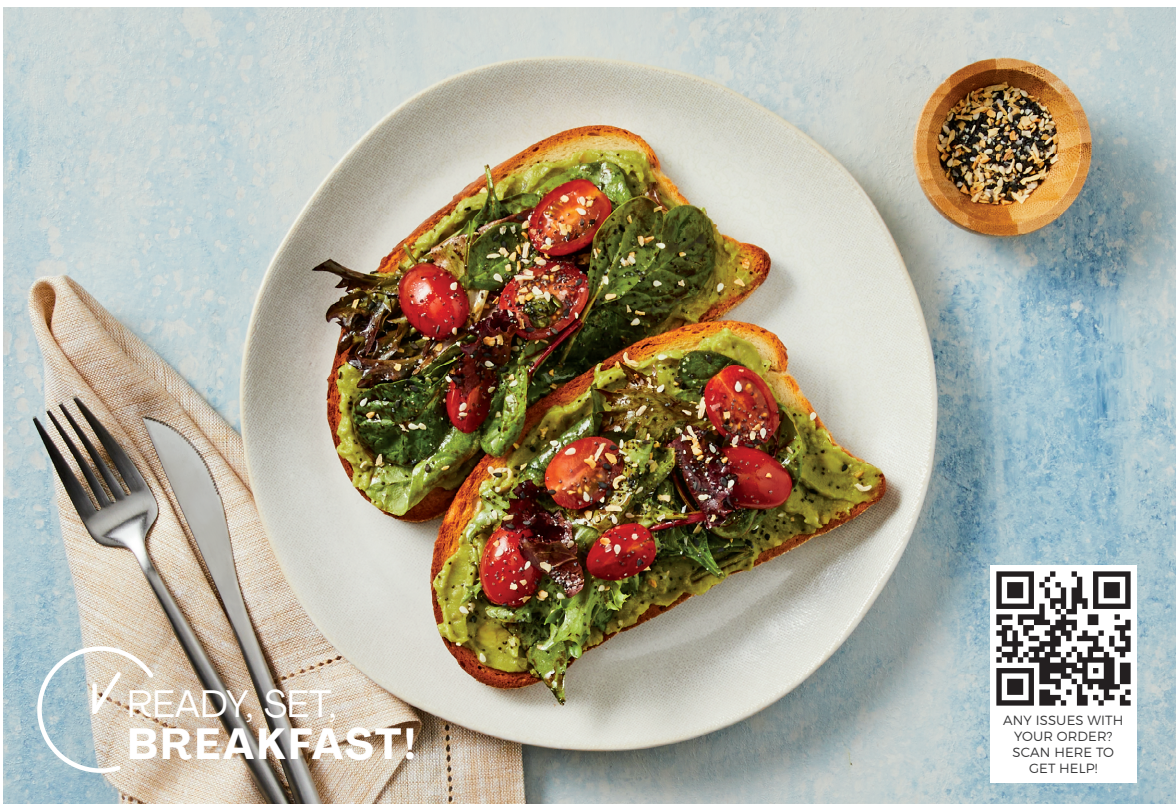
4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 oz | 4 oz
Mixed Greens



5 tsp | 5 tsp
Balsamic Glaze



✓ READY, SET,
BREAKFAST!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 480



BUST OUT

- 2 Medium bowls
- Olive oil (1 tsp | 1 tsp)

SLICELY DONE

Always squish tomatoes when you're trying to slice 'em? Switch to a serrated or bread knife! The blade's teeth will cut through the skin every time.

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**
(646) 846-3663 | **HelloFresh.com**

EVERYTHING BAGEL AVOCADO TOASTS

with Balsamic Mixed Greens & Grape Tomatoes

INSTRUCTIONS

- **Wash and dry produce.**
- Halve **tomatoes**.
- In a medium bowl, combine **guacamole** and **half the Everything Bagel Seasoning** (you'll use the rest later). Add a **drizzle of olive oil** and stir to combine.
- Toast **bread** until golden.
- While bread toasts, in a second medium bowl, toss **mixed greens** and **tomatoes** with **half the balsamic glaze** (all for 4 servings).
- Spread a **thin layer of seasoned guacamole** over toasts. Top with **salad** and sprinkle with **remaining Everything Bagel Seasoning**. Divide between plates and serve.