TURKEY BACON AVOCADO TOAST

- 2 sl Butterball Turkey Bacon, crisp
- 1 sl Sourdough bread
- 1 1/2 tsp Butter, soft
- 1/2 ea Avocado, skin removed
- Flaky salt as needed
- Black pepper freshly ground, as needed
- Extra-virgin olive oil as needed

1. Butter both sides of the bread, then grill each side until golden brown.
2. Cut the avocado half into thirds and place the slices on top of the grilled toast, then smash the avocado with a fork and spread evenly.
3. Sprinkle the smashed avocado with the salt and freshly ground black pepper.
4. Drizzle with extra virgin olive oil.
5. Arrange the crisped turkey bacon on the top of the sandwich, and serve.

ADDITIONAL INFORMATION

Ingredients	• 2 sl Butterball Turkey Bacon, crisp, • Extra-virgin olive oil, as needed, 1 1/2 tsp Butter, soft, 1 sl Sourdough bread, 1/2 ea Avocado, skin removed, Black pepper freshly ground, as needed, Flaky salt as needed
Course	Breakfast, Brunch
Cuisine	American
Category	Sandwiches
Serving Size	1