

Smoked Salmon Avocado Toast

Calories: 42 kcal

Servings: 1

Time: 0 Mins

Ingredients

- 1.00 medium Avocado
- 0.13 tsp Black Pepper
- 1.00 tbsp Capers
- 3.00 tbsp Cream cheese
- 2.00 springs Dill leaves
- 2.00 slices Keto Bread
- 0.25 tsp Lemon Juice
- 20.00 g Red Onions (sliced into 1/8 thick)
- 50.00 g Salmon (smoked)
- 0.25 tsp Salt
- 50.00 g Tomato (1/8 inch thick, 8 pieces)

Instructions

1. Using our Keto Bread recipe, thickly sliced and toasted in a sandwich press or frypan for 1-3 mins side.
2. Scoop out both sides of the avocado flesh into a small bowl. Add $\frac{1}{4}$ teaspoon lime juice, salt, and pepper.
3. Lightly mash the avocado with a fork, leaving some chunks.
4. Spread the cream cheese over the toasted bread slices. Evenly spread the avocado mixture onto toast.
5. Layer slices of tomato on top.
6. Add pieces of smoked salmon, red onions, capers, and dill leaves. Season with black pepper.