



Avocado, Fetta & Baby Spinach on Turkish Bread



Serves: 4
Prep Time: 10 minutes
Cook Time: N/A

4 pieces Turkish bread
2 Avocados
200g Fetta cheese (crumbled)
2 cups Baby spinach leaves (washed, dried)
2tsp Balsamic vinegar
4tsp Olive oil
Salt and Pepper to taste

- i Using a serrated edge knife, split bread in half horizontally.
- i Cut avocado in half, remove seed and skin, cut flesh into slices.
- i Top bottom half with avocado, sprinkle with fetta, top with spinach and drizzle with olive oil and vinegar, season with salt and pepper.
- i Then place remaining bread on top and place under the sandwich grill.
- i Toast until hot and golden.
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Variations:

For a non-vegetarian option add prosciutto.

