



**READY TO COOK**  
BY HARRIS FARM

# CROSTINO WITH PROSCIUTTO AND AVOCADO PESTO



PREP  
**10 min**



COOK  
**10 min**



SERVES  
**4**

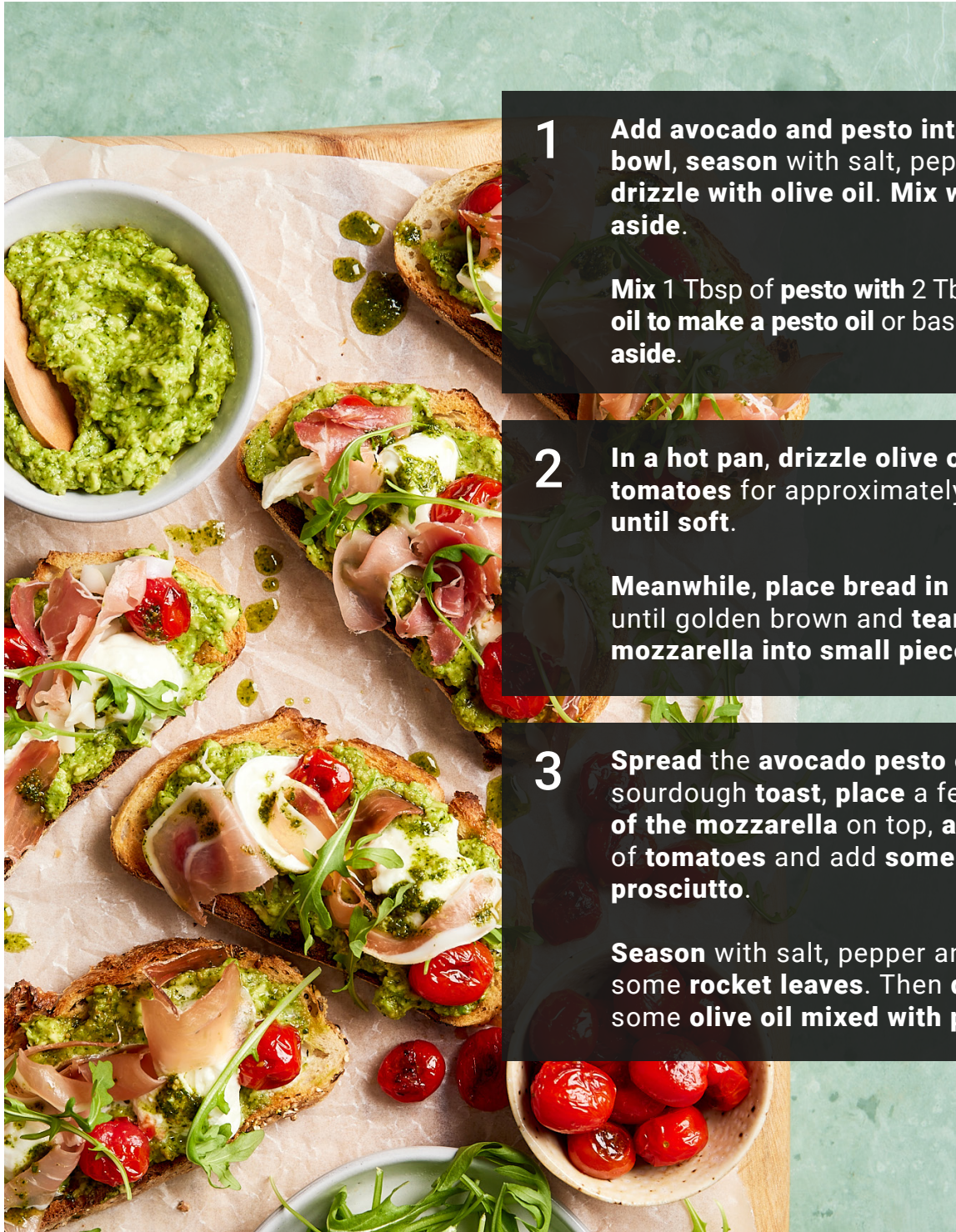
## INGREDIENTS:

- > 4-6 Sourdough Bread Slices
- > 100g Sweet Delight Tomatoes
- > 110g Buffalo Mozzarella
- > 1 Avocado
- > 3 Tbsp Pesto
- > 4-6 Prosciutto Slices
- > 120g Rocket

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD - GET COOKING!



**1** Add avocado and pesto into a mixing bowl, season with salt, pepper and drizzle with olive oil. Mix well and set aside.

Mix 1 Tbsp of pesto with 2 Tbsp of olive oil to make a pesto oil or basil oil, set aside.

**2** In a hot pan, drizzle olive oil and sauté tomatoes for approximately 3 minutes until soft.

Meanwhile, place bread in toaster until golden brown and tear the buffalo mozzarella into small pieces.

**3** Spread the avocado pesto on the sourdough toast, place a few pieces of the mozzarella on top, add a couple of tomatoes and add some pieces of prosciutto.

Season with salt, pepper and sprinkle some rocket leaves. Then drizzle with some olive oil mixed with pesto.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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