

Avocado Pesto Mozzarella Tartines

8 slices whole-
grain bread

Extra-virgin olive oil,
for drizzling

16 fresh sage leaves,
destemmed

1 (8-ounce) ball fresh
mozzarella, sliced

1 avocado, sliced

Few leaves of
watercress

Few sprigs of
fresh thyme

Pesto

Sea salt and freshly
ground black pepper



SERVES 4

Recipe excerpted from *The Love & Lemons Cookbook: An Apple-to-Zucchini Celebration of Impromptu Cooking* by arrangement with Avery Books (Jeanine Donofrio, 2016).

(Fold along the line)

1. Drizzle the bread with olive oil, and then toast in a toaster or on a grill.
2. In a small skillet over medium heat, drizzle enough olive oil to coat the bottom of the pan. When the oil shimmers, add the sage leaves, and lightly fry until they turn vibrant green without browning, 10 to 15 seconds on each side. Transfer to a paper towel to drain any excess oil.
3. Top each piece of toasted bread with slices of mozzarella and avocado; some watercress, thyme, and sage; and dollops of pesto. Season with salt and pepper. Serve with extra pesto on the side.