



TEAM FOUR  
FOODSERVICE

4  
VALUE<sup>®</sup>



### Turkey & Avocado Bruschetta Toast

Yield: 10 servings

#### *Ingredients:*

8 ounces JENNIE-O<sup>®</sup> All Natural Slow Roasted Dark Turkey, #8190-16  
1 loaf rustic bread or baguette, sliced 1/2 inch thick  
1/4 cup extra virgin olive oil, divided  
1 clove garlic, peeled  
1 clove garlic, finely minced or crushed  
1 Roma tomato, diced or 1/2 cup quartered cherry tomatoes  
1 large avocado, peeled, seeded and diced  
1 tablespoon white balsamic vinegar  
1/4 teaspoon sea salt  
1/4 cup sliced basil  
1 Persian cucumber, diced (optional)

#### *Directions:*

1. Preheat convection oven to 375°F.
2. Remove turkey from bag and shred with fingers.
3. Place pan in oven and cook until turkey is warmed through to 140°F as measured by a meat thermometer. Remove from oven and keep warm.
4. Preheat the broiler.
5. Place the bread slices on a cookie sheet and brush with a little olive oil.
6. Toast until golden brown.
7. Slice one garlic clove in half and rub over the warm toast.
8. In a medium bowl, combine 1 tablespoon olive oil, minced garlic, tomato, avocado, white balsamic, salt, basil, and cucumber.
9. Serve the toasted bread with turkey and avocado bruschetta.

Recipe and photo courtesy of Jennie-O