

Avocado Pesto BLT Bites

Prep time: 20 min.

Cook Time: 15 min. + Serves: 16

Ingredients

16 strips thick cut bacon, cooked
1/2 med. avocado, peeled, pitted, and chopped
2 oz. cream cheese, softened
2 tbsp. basil pesto
1 tsp. lemon juice
4 cups baby arugula
48 cherry tomatoes
48 toothpicks

1. Bake the bacon in a 400° F oven for 15 min. making sure it does not become crispy.
2. In a medium bowl, use a fork to incorporate the avocado, cream cheese, pesto and lemon juice.
3. Assemble each bite by spreading a tsp. of the avocado-pesto mixture onto each strip of bacon.
4. Place 2 to 3 leaves of arugula and 1 cherry tomato on top of each strip.
5. Secure the bacon and arugula around the tomato with a toothpick.
6. Place each one on a serving tray.

Note: This appetizer is bursting with “Farm Fresh Flavor” anytime of the year!

Enjoy~

Abby J