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# Jazzed up Avocado

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## Ingredients

- 2 ripe avocados
- 2 cups of Gourmet Vegies Cherry Tomato mix, quartered
- 2 lemons
- ½ cup pine nuts
- ½ tablespoon Hidden Valley Parsley
- ½ tablespoon Hidden Valley Thyme
- ½ tablespoon Hidden Valley Lemon Thyme
- ½ tablespoon Hidden Valley Basil
- ½ tablespoon olive oil
- pinch of salt and cracked pepper

## Method

1. Halve the avocados and lemons. Drizzle both with a little olive oil.
2. Place the halved avocados and lemons face down on a hot grill plate. Grill until chargrill marks have been achieved.
3. Place the pine nuts into a small fry pan on low heat, continuously tossing to ensure the nuts don't burn. Once a nice golden colour has been achieved, remove the pan from the heat.
4. Pick your garden fresh Hidden Valley Parsley, Thyme, Lemon Thyme and Basil. Lightly rinse, curl the herbs together into a tight bunch and chop finely.
5. Halve or quarter the Gourmet Vegies Cherry Tomatoes.
6. Combine the herbs and cherry tomatoes in a bowl, with the olive oil and seasoning of salt and pepper.
7. Place the grilled avocados and lemons face side up on a serving plate. Top with the herb and tomato mixture and a sprinkling of toasted pine nuts.
8. Squeeze the juices of the caramelised lemons onto the avocados to serve.