## Avocado + Kimchi Toast

<table>
<thead>
<tr>
<th>PREP TIME</th>
<th>SERVINGS</th>
<th>COST PER SERVING</th>
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<tbody>
<tr>
<td>5 min</td>
<td>4</td>
<td>$1.48</td>
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### Ingredients
- 2 tablespoons juice from kimchi jar, plus 1 cup drained cabbage kimchi, chopped
- 2 tablespoons mayonnaise
- Sea salt
- 1 ripe avocado, halved, pitted, peeled
- 4 slices bread, toasted
- 1 teaspoon sesame seeds
- 2 tablespoons cilantro

### Procedure
- Whisk together kimchi juice and mayonnaise in a small bowl. Taste and season with salt.
- Line up toasted bread and place 1/4 of avocado slices on top of each toast. Mash the avocado with a fork and sprinkle each one with a pinch of salt.
- Spoon the kimchi onto the toast and drizzle with kimchi mayonnaise. Sprinkle the sesame seeds and cilantro evenly over toasts. Serve immediately and enjoy.

### Kimchi Fun Facts!
Kimchi is a Korean fermented cabbage, often used as a condiment. It is rich in gut-healthy bacteria.