

at home

garden issue!

HAUTE STUFF
GARDEN TOOLS
+ PLANTERS

GREENWICH STYLE
A DESIGNER
POTTING SHED



ATHOME WITH...
LANDSCAPE DESIGN PROS

entertaining thoughts

with **Marcia Selden Catering**

Q: What can I add to my beloved avocado toast if I'm looking to include it in a brunch spread?

A: We're fans too, and it's easy to see why. Prep is a breeze, and its star ingredient is both delicious and healthy. Beyond your basic version, there are endless ways to customize your toast for a crowd. The focus should be on quality toppings that complement the buttery avocado and add unexpected flavor. And it never hurts to consider colorful ingredients and garnishes, a touch that takes your creation to the next (Instagram-ready) level.

AVOCADO + FETA + POMEGRANATE TOAST
Avocados, cut in half, mashed.
Fresh Lime Juice
Feta Cheese, crumbled
Pomegranate Arils
Salt and Pepper

PREPARATION
Mash ripe avocados in a bowl, then sprinkle with fresh lime juice and salt and pepper. Spread on toast and sprinkle with crumbled feta cheese and pomegranate.

SMOKED SALMON + MASHED AVOCADO + DILL TOAST
Avocados, cut in half, mashed.
Smoked Salmon, sliced very thin.
Fresh Lemon Juice
Fresh Dill
Salt and Pepper

PREPARATION
Mash ripe avocados in a bowl, then sprinkle with fresh lemon juice and salt and pepper. Spread on toast and sprinkle with fresh dill and smoked salmon slices.