



Turkey Bacon Avocado Toast with Charred Tomatoes

- 2 slices ciabatta bread
 - 1 small avocado
 - 2 tablespoons sour cream
 - 1 tablespoon plus 1 teaspoon chives, minced
 - ½ teaspoon salt
 - 1 tablespoon canola oil
 - 4 pieces DaBecca Uncured Turkey Bacon
 - 1 large tomato, cut into 4 ½ inch-thick slices
1. Toast ciabatta bread until lightly golden brown
 2. Remove pit from avocado and scoop flesh into a small bowl. Add the sour cream and salt and mash with a fork until smooth. Mix in 1 tablespoons of chives reserving the 1 teaspoon for garnish
 3. Heat oil in medium non-stick pan over medium-high heat. Cook turkey bacon in oil until lightly browned and crispy, about 2 minutes per side. Remove bacon from pan and reserve, leaving the oil in the pan
 4. Pat tomato slices with paper towel, removing any excess moisture. Place tomato slices in the same pan and cook for 1 minute on each side or until slightly charred
 5. To assemble, divide avocado mixture between the two pieces of toasted bread. Top each piece with two slices of tomato, two slices of turkey bacon, and sprinkle with remaining chives