Perfect Avocado Toast + Storage Hack!



Tired of tossing brown avocados? Vacuum seal your leftovers and enjoy fresh avocado toast days later! Try it with your Nesco vacuum sealer—perfect for single slices, halves, or guac. □□

Your Key Ingredient:

NESCO Vacuum Sealer

Ingredients:

- 1 ripe avocado
- 2 slices of bread (toasted)
- Pinch of salt
- Squeeze of lemon or lime juice
- Red pepper flakes (optional)

- Olive oil drizzle (optional)

Instructions:

1. Toast your bread to desired crispiness.
2. In a bowl, mash the avocado with a pinch of salt and a squeeze of lemon/lime juice.
3. Spread mashed avocado onto toast.
4. Top with red pepper flakes or a light drizzle of olive oil if desired.

Leftover Avocado? Don’t toss it!
Use your **NESCO Vacuum Sealer** and a canister or vacuum bag to seal any unused avocado. This slows browning and keeps it fresh *much* longer than wrapping in plastic or storing loose.

 Tip: Add a little lemon juice before sealing to help preserve color!