

[Creamy Avocado & Watermelon Toast Salad](#)



Recipe supplied by Abbott's Bakery®.

Ingredients

- 2 slices Abbott's Bakery® Farmhouse Wholemeal, torn
- 2 tsps light olive oil, plus 2 tsps extra to serve
- 1 cup watermelon, diced
- 1/2 avocado, sliced
- 80g feta, diced
- 1 tsp zaatar or oregano/dried basil
- 3 sprigs continental parsley, and lemon pepper to serve

Method:

1. Preheat oven to 200°C. Grease and line an oven tray with baking paper (or alternatively can do in a fry pan) - (Alternative option to toast bread, spray with a little oil spray, season, then cut or tear it instead).
2. Place the bread and oil in a small bowl. Season to taste and toss to combine.

3. Spread in one layer onto the prepared tray and bake in the oven for about 5-7 minutes, stirring halfway through. Remove when golden and set aside to cool.
4. In a separate bowl, combine remaining ingredients and lightly stir. Add croutons, drizzle with remaining oil and stir again.
5. Transfer the salad to a serving dish, season with sea salt and freshly ground black pepper, top with parsley sprigs.