## **Full Circle Oven Baked Avocados**

www.foodcity.com/index.php?vica=ctl\_recipes&vicb=showRecipeDetails&vicc=p&recipeID=4778&IsLocal=1

## Ingredients

½ cup\*Full Circle Market unsweetened almond milk 1 tablespoon \*Full Circle Market spicy brown mustard ½ cup vegan seasoned breadcrumbs 2 large avocados

## Directions

Peel, pit and cut each avocado into 6 wedges, Preheat oven to 425 degrees. Whisk almond milk and mustard in a medium bowl; add breadcrumbs to a separate medium bowl. Sprinkle avocados with ½ teaspoon each salt and petter; roll in milk mixture, then in breadcrumbs to coat. Place avocados on rimmed backing pan sprayed with cooking spray; spray avocados with cooking spray. Bake avocados 20 minutes or until golden brown, turning once; serve with cilantro and/or hot sauce, if desired

Please note: \*Full Circle a product of Food City

4 servings