# Fresh Avocado Tomato Stack with Olive Oil

*A light, refreshing stack of creamy avocado and juicy tomato slices drizzled with fragrant olive oil and a hint of seasoning for a nutritious snack or side.*

**Servings:** 2 **Time:** 10 minutes

## Ingredients

- 1 ripe avocado
- 1 large ripe tomato
- 1 tbsp extra virgin olive oil
- 1/4 tsp sea salt
- 1/8 tsp freshly ground black pepper
- 1 tsp fresh lemon juice
- 1 tbsp chopped fresh basil (optional)

## Instructions

1. Peel and thinly slice the avocado into even pieces.
2. Wash and thinly slice the tomato into rounds.
3. On each plate, alternate layers of avocado and tomato slices to create a small stack.
4. Drizzle the olive oil evenly over the stacks.
5. Sprinkle salt, pepper, and lemon juice over the top.
6. Garnish with chopped fresh basil if using.
7. Serve immediately for optimal freshness.

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