

A recipe from

# DAD'S COOKBOOK



Rating:

## Avocado-Tomato Muffin Melts

Inspired by "Splendid Soups" recipe (CuisineAtHome.com)

These tasty morsels are a nice side for any classic country soup: Vegetable, chicken noodle or chicken rice, or beef...

*4 English muffins, split*  
*1 ripe avocado*  
*2 Roma tomatoes, thinly sliced*  
*salt and pepper, to taste*  
*1 cup Asadero or Gouda cheese, grated*  
*¼ cup grated Parmigiano-Reggiano cheese*

Toast muffin halves. Top with avocado and tomato, then season. Sprinkle each muffin half with both cheeses, then broil until cheese is melted and bubbly.

Yield: Four servings

Preparation time: 5 minutes

Cooking time: 10 minutes, including toasting the muffins

