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**Caprese Stuffed Avocados**

Avocados stuffed with fresh tomatoes and mozzarella

tossed in basil pesto and finished with a drizzle of

balsamic vinegar.

**Ingredients:**

Makes 4 servings

2 avocados, cut in half, stone and skins removed

1 cup salad greens

1 cup tomato, diced

½ cup fresh mozarrella, diced

2 tbsp basil pesto

2 tbsp balsamic vinegar

Nutritional info (per serving): Calories: 257, Fat: 22g, Protein: 6.5g, Carbohydrate: 11g, Fiber: 8g, Sodium: 96mg

**Directions:**

1. To make the balsamic reduction, simmer balsamic vinegar until it reduces to ½ to ¼ or the desired thickness and let it cool before using.
2. Plate the avocado on the salad greens and top with the mixture of the tomato, mozzarella and pesto followed by a drizzle of the balsamic reduction.
3. Enjoy!