

All About ... Avocado Cream Cheese Toast

Serves: 4 pax



| INGREDIENTS | NUTRITIONAL INFORMATION | |
|---|-------------------------|-----|
| | (per serving) | |
| 4 slices thick crusty wholegrain bread 2 avocado, sliced 2 Tbsp low fat cream cheese Salt and cracked pepper, to taste | Energy (kcal) | 271 |
| | Carbohydrate (g) | 24 |
| | Protein (g) | 7 |
| | Fat (g) | 14 |
| | Saturated Fat (g) | 3 |
| | Polyunsaturated Fat (g) | 2 |
| | Monounsaturated Fat (g) | 9 |
| | Cholesterol (mg) | 6 |
| | Dietary Fibre (g) | 10 |
| | Sodium (mg) | 367 |
| | Potassium (mg) | 493 |
| | Phosphate (mg) | 200 |

Methods

- 1. Lightly toast bread.
- 2. Spread a thin layer of cream cheese on each slice of bread and top it with avocado slices.
- 3. Add salt and cracked pepper to taste.

NUTRITION & DIETETICS DEPARTMENT

Khoo Teck Puat Hospital, 90 Yishun Central Singapore 768828 Email: ktph.dietitians@ktph.com.sg; Website: www.ktph.com.sg; Instagram: @ktph.dietitians

Call-A-Dietitian Hotline: 983 22 983