Tomato Avocado Stack  serves 4

Ingredients
- 1 Tablespoon White Balsamic Vinegar
- 3 Tablespoons olive oil, divided
- ½ teaspoon sea salt
- ¼ teaspoon black pepper
- Juice of 2 lime
- 1 cup Shitake mushrooms, cleaned and sliced
- 1 clove garlic, minced
- 2 avocados, peeled
- 2 Tablespoon lemon juice
- 1 large tomato, peeled, seeded, and diced finely

Instructions
1. In a small bowl, whisk together vinegar and 2 tablespoons of olive oil until dressing emulsified. Season with salt, pepper, and lime juice.
2. Heat 1 tablespoon olive oil in a skillet over medium-high heat. Add mushrooms and cook 3-4 minutes or until mushrooms release their water, add garlic and cook another minute. Remove from heat and toss with 3 tablespoons of the dressing.
3. In a food processor, pulse the avocado and lemon juice until smooth.
4. Using a cookie cutter, spoon about ¼ cup of avocado cream as a base, making a well in the center for the mushrooms.
5. Place mushroom mixture inside of the avocado, and spread another tablespoon of avocado cream on top.
6. Spread ¼ of the tomatoes on top of the avocado and remove the cookie cutter gently.
7. Repeat with the remaining ingredients.