

# Avocado Extra Virgin Olive Oil Blend

Expand your kitchen's versatility with this premium 50/50 blend of avocado oil and extra virgin olive oil. Combining the high smoke point of avocado oil with the rich flavor of extra virgin olive oil, this blend is excellent for a wide range of culinary applications—from high-heat cooking to elegant finishing touches.

## WHY WE LOVE IT

- **Multi-Use Excellence:** A true all-purpose oil. Ideal for sautéing, roasting, grilling, and baking, thanks to avocado oil's high smoke point. Plus, it's equally impressive for drizzling on salads, soups, or as a finishing oil with the robust taste of extra virgin olive oil.
- **Balanced Flavor:** Mild and flavorful, this blend enhances the natural essence of your dishes without overpowering them.
- **Nutrient-Packed:** Packed with heart-healthy monounsaturated fats and free of trans fats, this oil blend is perfect for meeting customer demands for keto-friendly and vegan options.



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## AVOCADO EGG TOAST

Crispy focaccia topped with creamy smashed avocado, radishes, and hard-cooked eggs, finished with fresh avocado slices, tangy cotija, and a drizzle of velvety avocado extra virgin olive oil blend for a nutty depth of flavor.

## APPLICATIONS

- High-heat cooking: sautéing, grilling, roasting, and baking
- Finishing: salads, soups, grain bowls, and more

## FUN FACTS

Avocado oil leads specialty oils in dollar sales, surpassing grapeseed and sesame oils. *(Nielsen)*

Consumer awareness of avocado oil's benefits and versatility is driving a significant growth trend. *(Nielsen)*

Similar in health benefits to extra virgin olive oil, avocado oil also boasts a higher smoke point for optimal performance in high-heat applications.