

Tomato and Pepper Crostinis

Ingredients

- 1 loaf demi-Parisian bread
- 3 medium size tomatoes, small dice
- 1/4 of a medium red onion, minced
- 1 tablespoon roasted garlic, minced
- 1/4 cup roasted red peppers, small dice
- 3-5 fresh basil leaves, thin sliced
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon salt
- 1/4 – 1/2 teaspoon pepper
- Balsamic glaze for drizzling

Instructions

1. Preheat oven to 375 degrees.
2. Slice the bread as 1/2" thick, place on baking sheet and drizzle small amounts of olive oil on to the bread.
3. Place in oven for about 10 to 12 minutes or until lightly toasted, once toasted set aside to cool.
4. In a bowl cut tomatoes in small dice, add minced onion, garlic and red pepper and toss together gently.
5. Thinly slice the basil leaves, place the largest leaf on the bottom and place the remainder on top, roll together tightly and thin slice the basil.
6. Add basil, olive oil, salt and pepper to the mixture again lightly tossing.
7. Place about 1 tablespoon of the mixture on the toasted bread and lightly drizzle a small amount of the balsamic glaze on top of the mixture.