



Strawberry Bruschetta

Make the most of strawberry season with this sweet & savory toast.

SERVINGS: 4-6

PREPPING TIME: 15 MIN

COOKING TIME: 5 MIN

INGREDIENTS

1 baguette, halved and sliced
1/4 cup butter
1/4 cup olive oil + 2 tsp, divided
2 cups goat cheese
1 tsp black pepper
2 cups strawberries, chopped
2 Tbsp fresh basil, torn
balsamic for drizzling
salt to taste

DIRECTIONS

1. Warm butter and 1/4 cup olive oil in a pan over medium heat. Toast the bread for a few minutes on each side until golden.
2. In a bowl, whip the goat cheese with a whisk until smooth. *This step is optional but makes it easier to spread onto the toast.
3. In a bowl, toss the strawberries with black pepper, 2 tsp olive oil, and salt.
4. Top the toast pieces with a generous amount of goat cheese, strawberries, and torn pieces of basil. Drizzle with balsamic and serve. Enjoy immediately.

NOTES

To maximize flavor, use a high quality olive oil for tossing with the strawberries as well as a high quality balsamic vinegar. You can also use a balsamic reduction for a sweeter dish.