

Blistered Tomato & Herbed Goat Cheese Crostini

What You'll Need

- › 1 Pint of Sweetpops™ Tomatoes
- › 4 tbsp Softened herbed goat cheese
- › ½ French baguette
- › 1 tbsp Minced garlic
- › 2 tbsp Chopped fresh basil
- › 1 tbsp Chopped fresh oregano
- › 1 tbsp Olive oil
- › 1 tbsp Shredded parmesan
- › Salt and pepper (to taste)



Directions

- **Soften Goat Cheese:** Take the herbed goat cheese out of the refrigerator to allow it to soften.
- **Preheat Oven:** Preheat the oven to 350°F (175°C).
- **Prepare Tomatoes:** Slice the tomatoes in half and place them in a bowl.
- **Toast Baguette Slices:** Slice the baguette into 1-inch slices. Brush both sides with olive oil and lightly season one side with salt and pepper. Place the slices on a parchment-lined baking sheet in the oven for about 8 minutes, flipping them halfway through to lightly toast both sides.
- **Sauté Tomatoes:** Heat a sauté pan over medium heat. Add a tablespoon of oil and the halved tomatoes to the pan. Keep moving the tomatoes and add minced garlic, chopped herbs, salt, and pepper.
- **Assemble Bruschetta:** Take the toasted baguette slices out of the oven. Spread softened goat cheese on each slice and top with the sautéed tomato mixture.
- **Garnish:** Sprinkle shredded parmesan over the bruschetta for a final flavorful touch.
- This quick and easy bruschetta recipe makes for a fantastic appetizer or light meal, boasting a perfect combination of textures and flavors. Enjoy these delightful bites as a tasty snack or as a starter for any gathering!