



RECIPE | PEPPERS

BELL PEPPER BRUSCHETTA CROSTINI



15 min
PREP.



6



easy

32 min

17 min
COOKING

INGREDIENTS

2 Pure Flavor® Red Sweet Bell Pepper, chopped
2 Pure Flavor® Yellow Sweet Bell Pepper, chopped
2 Pure Flavor® Orange Sweet Bell Pepper, chopped
1 Pure Flavor® Roma Tomato
1 loaf Italian bread, sliced
1 red onion, finely diced

4 cloves of garlic, finely diced
5 **tbsp** extra virgin olive oil
2 **tbsp** balsamic vinegar
1 **tsp** dried basil
1 **tsp** salt
¼ **tsp** pepper



DIRECTIONS

- 1 Heat oil in a large skillet. Add onions and bell peppers. Sauté over medium-high heat for 10 minutes.
- 2 Add garlic, tomato, balsamic vinegar, and basil. Cook for 5 minutes. Season with salt and pepper and set aside.
- 3 Lay out the bread slices on a cookie sheet and lightly brush each slice with olive oil. Broil for 2 minutes until lightly toasted. Remove from the oven.
- 4 Top each slice with bruschetta and serve.

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