

CHERRY BRUSCHETTA

Cook time: 10 minutes

Prep time: 10 minutes

Yield: Makes about 15 pieces

INGREDIENTS

- 1 baguette
- 3 Tbsp olive oil
- 2 cups pitted sweet cherries, coarsely chopped (about half a pound)
- 1/4 cup yellow bell pepper, small diced
- 2 Tbsp lime juice
- Salt and pepper to taste
- 6 ounces goat cheese
- 1 Tbsp basil, thinly sliced

INSTRUCTIONS

Preheat oven to 350 F.

Slice baguette into 1/2-inch thick slices. Place slices on baking sheet and toast in oven for 5 minutes. Turn slices, brush with about 1 Tbsp of olive oil, and bake 5 minutes longer.

In a bowl, combine cherries, bell pepper, lime juice, the remaining olive oil, salt, and pepper. Mix well.

Spread goat cheese atop each slice of baguette. Top with a heaping spoonful of cherry mixture. Garnish with sliced basil. Serve and enjoy.

