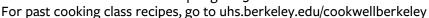
Savory Bites for Any Occasion

Spring 2025





Tomato Crostini

Serves 8 Time 25 minutes Vegetarian, can be vegan Common Allergens Wheat, check labels
Recipe adapted from Barefoot Contessa

Ingredients

- 25 baguette slices, ½-inch thick
- 2 tablespoons shallots, minced
- 2 tablespoons red wine vinegar
- 2 teaspoons garlic, minced (about 2 cloves)
- ½ cup extra virgin olive oil + extra for brushing
- 1 teaspoon salt
- ½ teaspoon black pepper
- 2 pounds cherry tomatoes, chopped
- 3 tablespoons fresh basil, chiffonade
- 8 ounces cream cheese, vegan if necessary
- 2 tablespoons pine nuts, toasted



Instructions

- 1. Preheat oven to 400°F.
- 2. In a medium bowl, combine shallots, garlic, and vinegar. Whisk in extra virgin olive oil, salt, and pepper.
- 3. Add tomatoes to the bowl and gently stir. Set aside for 10 minutes.
- 4. Meanwhile, lightly brush both sides of the bread with olive oil. Place on a baking sheet and bake for 6-8 minutes, watching closely, until just crisp.
- 5. Stir in 3/3 of the basil.
- 6. Spread a thin layer of cream cheese on each piece of toasted baguette. Top with tomato mixture, a little extra basil, and pine nuts. Serve.

Note

• You can also prepare this recipe without the cream cheese. Simply place the tomato mixture on top of the toasted bread.