

TOMATO BRUSCHETTA

with grilled capsicum, caramelised red onion and marinated fetta



PREPARATION TIME	20 Minutes
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COOKING TIME	20 Minutes
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MAKES	12
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INGREDIENTS

2 small red onions, each cut into 6 wedges

Oil spray

195g jar Providore Series Italian Tomatoes and Grana Padano Cheese Pesto

30cm long sourdough baguette

1½ cups grilled red and yellow capsicum strips

100g marinated goat fetta, crumbled

Olive oil, for drizzling

Cracked pepper

Baby basil leaves, for garnish

METHOD

Place onion on a baking paper lined tray and spray with oil. Cook in a preheated oven at 200°C for 18-20 minutes or until golden and caramelised. Meanwhile, cut baguette into 12 slices and grill until golden.

Spread Providore Series Pesto on baguette slices and top with capsicum strips, red onion and fetta.

Drizzle with olive oil and sprinkle with pepper. Garnish with basil leaves before serving.

TIP

To save time, grilled capsicum strips can be purchased from all leading supermarkets and delis.