

## Feta Topped Eggplant Tapenade Bruschetta

- 1 eggplant (about 1 pound)
- 4 tablespoons extra virgin olive oil, divided
- 1 jar (12 oz.) roasted red pepper, drained
- 2 tablespoons chopped pitted green olives
- 4 tablespoons chopped fresh parsley, divided
- 2 teaspoons balsamic vinegar
- 2 cloves garlic, minced
- ½ teaspoon onion salt
- ¼ teaspoon pepper
- 1 14-inch French baguette
- 1 container (6 oz.) Culinary Tours Feta Cheese Crumbles

Preheat oven to 400. Remove stem from eggplant and cut into ½-inch thick slices. Lightly brush 2 tablespoons oil over cut sides of eggplant slices; place on an oiled shallow baking pan. Bake 10 minutes, turn and continue baking 8 to 10 minutes longer or until soft. Allow eggplant to cool. Meanwhile, cut ½ of the red pepper into small strips, set aside. Place eggplant, remaining red pepper, olives, 2 tablespoons parsley, vinegar, garlic, onion salt and pepper in food processor bowl; pulse, scraping sides once or twice, until combined and slightly chunky. Cut bread diagonally into 24 ½-inch slices. Lightly brush remaining oil over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Spread 1 tablespoon eggplant tapenade over each slice of bread. Top each with equal portions of red pepper strips and feta crumbles. Sprinkle with remaining parsley. Yield: 24 appetizers.



Recipe for #412953 CT Specialty Cheese Marketing  
Perfect Pairings by Becky Roller 07/02/20