Blistered Tomato & Herbed Goat Cheese Crostini

Image not found or type unknown Blistered Tomato & Herbed Goat Cheese Crostini

This delightful bruschetta recipe showcases the vibrant color and flavors of blistered Sweetpops™ Tomatoes. Perfectly paired with herbed goat cheese atop crispy French baguette slices, creating a burst of savory goodness in every bite.

Timing

Prep time	Total time	Skill level
	10	**Easy**

What You'll Need

- 1 Pint of Sweetpops™ Tomatoes
- 4 tbsp Softened herbed goat cheese
- ½ French baguette
- 1 tbsp Minced garlic
- 2 tbsp Chopped fresh basil
- 1 tbsp Chopped fresh oregano
- 1 tbsp Olive oil
- 1 tbsp Shredded parmesan
- Salt and pepper (to taste)

Directions

- Soften Goat Cheese: Take the herbed goat cheese out of the refrigerator to allow it to soften.
- Preheat Oven: Preheat the oven to 350°F (175°C).
- Prepare Tomatoes: Slice the tomatoes in half and place them in a bowl.
- Toast Baguette Slices: Slice the baguette into 1-inch slices. Brush both sides with olive oil and lightly season one side with salt and pepper. Place the slices on a parchment-lined baking sheet in the oven for about 8 minutes, flipping them halfway through to lightly toast both sides.

- Sauté Tomatoes: Heat a sauté pan over medium heat. Add a tablespoon of oil and the halved tomatoes to the pan. Keep moving the tomatoes and add minced garlic, chopped herbs, salt, and pepper.
- Assemble Bruschetta: Take the toasted baguette slices out of the oven. Spread softened goat cheese on each slice and top with the sautéed tomato mixture.
- Garnish: Sprinkle shredded parmesan over the bruschetta for a final flavorful touch.
- This quick and easy bruschetta recipe makes for a fantastic appetizer or light meal, boasting a perfect combination of textures and flavors. Enjoy these delightful bites as a tasty snack or as a starter for any gathering!