

Strawberry Bruchetta



Yield: 2 cups

Prep Time: 15 minutes

Total Time: 15 minutes

An amazing strawberry bruschetta recipe is essential for grilled brie cheese sandwich or a topping for brie strawberry pizza. The lively combination of strawberries, basil, and balsamic vinegar enhances everything from grilled chicken to quesadillas.

Ingredients:

- 1 package YES!Berries strawberries, chopped
- 4 large basil leaves slivered
- 1 teaspoon extra virgin olive oil
- 1/2 teaspoon balsamic vinegar
- 1/4 teaspoon lemon zest
- kosher salt and pepper

Directions:

1. Add the chopped strawberries to a small bowl, sprinkle with the basil leaves and dress with the extra virgin olive and balsamic vinegar
2. Mix gently then top with lemon zest and season with kosher salt
3. Set aside for 10 minutes for flavours to blend together
4. Serve as a garnish or dip

Cooking Tips:

Let the brie sit at room temperature while you prepare your other ingredients so it will spread easier. be adventurous with the toppings or try Strawberry Bruschetta as the topping for the pizza.



Nutrition Facts:

Serving Size: 1 (1/2 cup), Calories 38, Total Fat 1.5g (2% Daily Value), Saturated Fat 0.2g (1% Daily Value), Cholesterol 0mg (0% Daily Value), Sodium 1mg (0% Daily Value), Carbohydrate 6.7g (2% Daily Value), Dietary Fiber 1.8g (6% Daily Value), Sugars 4.2g, Protein 0.7g

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