

Whipped Goat Cheese & Tomato Bruschetta



DelFresco
Pure®

Yield: 12 toasts

Prep Time: 10 minutes

Total Time: 20 minutes

A unique bruschetta that uses creamy goat cheese that pairs perfectly with both sweet and savory ingredients to make amazing flavour combinations with little to no effort.

Ingredients:

- 1 small loaf of French bread, cut into ½ inch slices
- 1½ cup goat cheese
- 1 cup low fat cream cheese
- 1 teaspoon garlic powder
- ¼ cup balsamic glaze
- 1 package G.R.EAT! Grab Rinse and EAT!® orange tomatoes
- 1 package G.R.EAT! Grab Rinse and EAT!® red tomatoes
- 1 package LivingCube™ Basil microgreens

Directions:

1. Preheat oven to 350F. Place the bread slices and tomatoes on a baking sheet and bake for 10-12 minutes until toasted. Remove and set aside.
2. In a high-powered blender, combine the goat cheese, cream cheese, and garlic powder. Cream until fully combined and smooth.
3. To assemble the bruschetta, top each piece of bread with 1 tbsp of the goat cheese mixture, then top with both kinds of tomatoes.
4. Sprinkle with basil microgreens and drizzle with the balsamic glaze.

Cooking Tips:

If you are not a fan of tomatoes, this recipe goes perfect with our YES!Berries Your Everyday Snack!® strawberries as a substitute!



Nutrition Facts:

Serving Size: 4, Servings Per Recipe: 4, Amount Per Serving: Calories 126, Total Fat 5.2g (7% Daily Value), Saturated Fat 1.3g (7% Daily Value), Cholesterol 4mg (1% Daily Value), Sodium 357mg (16% Daily Value), Potassium 248mg (5% Daily Value), Carbohydrate 14.9g (5% Daily Value), Dietary Fiber 2.1g (8% Daily Value), Sugars 1.9g, Protein 5.5g.

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