



WHIPPED FETA AND JAMMY ROASTED TOMATOES ON CROSTINI

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I love the saltiness of the feta paired with the sweet tomatoes. It comes together in a perfect bite!

DIRECTIONS:

For the tomatoes:

1. Preheat oven to 400F
2. Place tomatoes and garlic cloves on a sheet pan and generously drizzle with olive oil.
3. Sprinkle cracked pepper over tomatoes
4. Roast for 30 minutes until very soft
5. Place in a bowl and top with basil

For the whipped feta:

1. Combine 8 oz. feta cheese, 1/4 cup Greek yogurt, 2 tbsps. olive oil, 1/4 tsp cracked black pepper and a pinch of red pepper flakes in a food processor and blend until creamy
2. Place in a bowl and drizzle with good quality olive oil

For crostini's:

1. Slice baguette on the diagonal into 1/2 inch pieces.
2. Place slices on a parchment paper lined baking sheet
3. Brush each slice with olive oil
4. Bake at 450F for 6-9 minutes until they're golden on top
5. Alternatively, grill on the bbq until lightly toasted!

To serve, spread whipped feta on crostini and top with jammy tomatoes.

INGREDIENTS:

1 container cherry tomatoes
4 cloves of garlic, halved
Cracked black pepper
1 tbsp. fresh basil, chopped
8 ounces feta cheese
1/4 cup Greek yogurt
2 tbsp olive oil
baguette