

Roasted Vegetable Crostini

THIS WEEK'S RECIPE

INGREDIENTS: Crostini Base

- Loaf of French Bread
- Olive Oil

METHOD

- Heat oven to 350 degrees.
- Cut Bread in 1/4" Slices
- Brush bread lightly with olive oil
- Lay on baking sheet. Using parchment paper makes clean up easy.
- Bake for 6-10 minutes until crispy.
- Remove from oven & cool.



INGREDIENTS: Topping

- 2 cups diced eggplant
- 1 cup diced Red Pepper
- 1 cup diced Zucchini
- 2 Tablespoons Olive Oil
- 1 Sprig of fresh Rosemary or 1 tsp of ground rosemary
- 1 tsp of Garlic Powder or 1-2 Crushed garlic knobs
- Salt to taste
- Pepper to taste
- Parmesan Cheese Shredded

METHOD

- Heat oil in a medium saucepan
- Add peppers, eggplant, zucchini, rosemary, and garlic.
- Sauté until vegetables are soft.
- Season with salt and pepper to taste.
- If serving immediately, place a scoop of vegetable mixture on top of crostini base and sprinkle with shredded parmesan. If serving later, store mixture in refrigerator. When ready to serve mixture you can reheat the vegetables in the microwave in 15 second increments.

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