



Red Pepper Bruschetta with Tortilla Chips

Prep time: 15 Cook Time: 7 Servings: 12

Combo/Fusion,Italian,Better For You,Appetizers/Sides/Snacks,Smart Hearty Grains,FSR/QSR,Catering,Casual Dining,Fine Dining,Plant- Based Preferences,Grab & Go,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Smart Hearty Grains Tortilla	47087		6 Each
olive oil			As Needed
salt			To Taste
1 1/2 oz. Roasted red pepper, small dice			1 Lbs.
Red onion, small dice			2 1/2 Oz.
Basil, chiffonade			1/2 Oz.
Feta, crumbled			5 Oz.
pepper			To Taste
balsamic glaze			As Needed



Instructions

1. Preheat oven to 350°F.
2. Lightly brush tortillas with olive oil and sprinkle with salt. Cut into 1"x2" strips and bake on parchment-lined sheet trays for 5-7 minutes, or until crisp. Allow to cool.
3. Combine roasted red pepper, onion, basil, and feta. Season to taste with salt and pepper and drizzle with olive oil.
4. To serve one portion, top 4 tortilla crisps each with ½ oz. of the red pepper mixture. Drizzle with balsamic glaze and serve immediately.

