

Strawberry Bruschetta

Ingredients

- 1 ½ cups sliced fresh strawberries
- 1 nectarine, diced
- 3 tablespoons thinly sliced fresh basil
- 1 shallot, minced
- 2 tablespoons Basil Olive Oil
- 1 tablespoon Strawberry Balsamic Vinegar
- 1 teaspoon freshly ground pepper
- 1/4 teaspoon salt
- 1 (12-oz.) French bread baguette
- 1 (10.5-oz.) goat cheese log, softened

Cooking Directions

Preheat oven to 375°.

Stir together strawberries, nectarine, basil, minced shallot, olive oil, balsamic vinegar, sugar, freshly ground pepper, and salt.

Slice baguette. I usually just have Publix do this for me-saves time and gives me perfectly uniform slices!

Toast one side of baguette slices.

Remove from oven and spread the goat cheese on warm bread slices.

Top with strawberry mixture and enjoy!