



## Strawberry Bruschetta

Yield: 6 servings

Preheat oven to 375°F

Prepare baking sheet with parchment paper

1	baguette, sliced into 24 pieces on the diagonal
3 cloves	garlic, peeled
1 cup (about 10)	diced strawberries
1 tbsp	granulated sugar
	Sea salt
	Freshly ground black pepper
4 oz	goat cheese
1 tbsp	olive oil
2 tsp	balsamic vinegar
1/4 cup	fresh basil leaves, chiffonade

1. Place sliced baguette on prepared baking sheet and bake until toasted, about 15 minutes, turning the bread about halfway through. Let cool. Cut one garlic clove in half, rub the surface of the toasted bread with garlic. Place on serving platter.
2. Mince remaining garlic and place in a medium bowl. Add diced strawberries and sugar. Season with salt and pepper. Stir to combine. Cover and refrigerate for 1 hour.
3. Spread the goat cheese evenly over the toasted baguette, then top with spoonful of strawberry mixture. Drizzle with the olive oil and balsamic vinegar.
4. Top each bruschetta with a little basil and season with salt and pepper.