

RECIPE | PEPPERS



# BELL PEPPER BRUSCHETTA CROSTINI

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**32 min**

**15 min**  
PREP.

**17 min**  
COOKING



**6**



**easy**

## INGREDIENTS

- 2** Pure Flavor® Red Sweet Bell Pepper, chopped
- 2** Pure Flavor® Yellow Sweet Bell Pepper, chopped
- 2** Pure Flavor® Orange Sweet Bell Pepper, chopped
- 1** Pure Flavor® Roma Tomato
- 1** loaf Italian bread, sliced
- 1** red onion, finely diced

- 4** cloves of garlic, finely diced
- 5 tbsp** extra virgin olive oil
- 2 tbsp** balsamic vinegar
- 1 tsp** dried basil
- 1 tsp** salt
- ¼ tsp** pepper

## DIRECTIONS

- 1** Heat oil in a large skillet. Add onions and bell peppers. Sauté over medium-high heat for 10 minutes.
- 2** Add garlic, tomato, balsamic vinegar, and basil. Cook for 5 minutes. Season with salt and pepper and set aside.
- 3** Lay out the bread slices on a cookie sheet and lightly brush each slice with olive oil. Broil for 2 minutes until lightly toasted. Remove from the oven.
- 4** Top each slice with bruschetta and serve.