

RECIPE | TOMATOES

# ORGANIC TOMATO CHIMICHURRI CROSTINI



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Recipe created by *Bon Abbetit*



## INGREDIENTS

### For the toast:

- 1 dry pint** Organic Juno® Bites Red Grape Tomatoes, halved
- 1** fresh baguette, sliced
- 4 slices** turkey deli meat, chopped
- 4 oz** goat cheese, crumbled
- ½ cup** olive oil
- 1 tsp** flaky sea salt, divided
- 1 tsp** pepper, divided

### For the chimichurri pesto:

- ½ cup** olive oil
- ⅓ cup** parsley, chopped and 12 sprigs for topping
- ⅓ cup** red wine vinegar
- 2** garlic cloves, chopped
- 1 tbsp** pine nuts

## DIRECTIONS

- 1** Preheat the oven to 425°F. Place the sliced baguette on a baking sheet. Coat both sides of the toast with olive oil and season with ½ tsp of salt and pepper. Bake for 6 minutes until the toast is crispy and golden brown.
- 2** In a food processor combine chimichurri pesto ingredients. Pulse until all ingredients are combined.
- 3** Layer the goat cheese, chimichurri pesto and turkey on the crostini. Top with grape tomatoes and season with a parsley sprig, salt, and pepper on each. Enjoy!



**16 min**

**10 min**  
PREP.

**6 min**  
COOKING



**12**



**easy**