



RECIPE | TOMATOES

ORGANIC TOMATO CHIMICHURRI CROSTINI



16 min

10 min
PREP.

6 min
COOKING



12



easy



INGREDIENTS

Recipe created by *Bon Abbetit*

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!