

Feta Bruschetta



- 1 large tomato, seeded & chopped
- 1 cup crumbled feta cheese
- 1/4 cup chopped kalamata olives
- 1/4 cup Italian vinaigrette dressing with extra virgin olive oil; if possible
- 1 Tablespoon chopped basil
- crackers or toasted sliced french bread (crostini)

Simply combine all ingredients except for crackers or crostini. Refrigerate 1 hour.

To make crostini: Brush each 1/4" thick bread slice with olive oil and bake in a 350 degree oven for approximately 10 minutes.

Spoon on to crackers or crostini