



Tomato and Feta Crostini

FEATURING Balsamic vinegar, Greek and Oregano olive oil

Ingredients:

Six ripe Italian or plum tomatoes
seeded and chopped
One small red onion diced small
One small jar of non-peril capers
drained
One jarred roasted red pepper
diced
Two cloves garlic pressed
Small bunch of basil leaves rolled
up and cut across in ribbons
Two tablespoons Balsamic vinegar
¼ cup Greek olive oil
One tablespoon Oregano olive oil
¼ cup crumbled Feta cheese
One small bunch of Italian parsley
chopped fine
Salt and pepper

Directions:

Combine tomato, onion,
capers, red pepper, garlic,
oils, vinegar, and herbs. Add
the cheese and fold carefully.
Taste for salt and pepper.
Serve with grilled pita.



Vinaigrette

Oil and vinegar to tap, taste and treasure

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