

Egg Bruschetta

Ingredients

- ½ French Baguette cut into 16 slices
- 3 tsp. Extra Virgin olive oil
- ½ tsp. Seasoned salt
- 4 oz. goat cheese
- 4 oz. roasted red peppers cut into 1 inch strips
- ¼ cup chopped fresh basil
- 4 Sparboe Farms hard cooked eggs peeled and quartered
- Salt & pepper to taste, optional



Directions:

Preheat oven to 400 F. Place bread slices on an ungreased baking sheet. In small bowl stir together olive oil and seasoned salt. Brush evenly on bread slices. Bake for 5 to 7 minutes until lightly toasted. Spread 1 tablespoon of goat cheese on each slice. Top each with 2 pieces of red pepper. Sprinkle with ¾ teaspoon of fresh basil. Arrange one egg wedge or slice if preferred on each. Salt & pepper to taste. Garnish with additional basil.

Makes 8 servings.