Roasted Pepper Bruschetta

Recipe from Monsignor Raymond E. Riffle

SERVINGS: 25 Bruschetta

INGREDIENTS:

- 3 large bell peppers, red, yellow or orange
- 1½ tablespoons extra virgin olive oil
- 2 tsp. balsamic vinegar
- 3 garlic cloves, pressed or finely minced
- 1 tsp. salt
- ½ tsp. black pepper
- 1 French baguette, sliced into 25 slices
- 4 oz. room temperature cream cheese
- 1 tsp. dill
- Basil leaves to garnish, optional

How to roast bell peppers:

Preheat oven to 500˚F. Place whole bell peppers on a rimmed baking sheet lined with foil and roast 30-40 minutes until skins are completely wrinkled and peppers are charred, turning a couple times while roasting. Remove from oven, cover tightly with aluminum foil and let rest 30 minutes until cool enough to handle.

Marinated Bell Pepper topping:

Remove stems and cut the bell pepper into quarters. Remove and discard peels and seeds. Slice peppers into ½-inch slices and transfer to a medium bowl. Add 1½ tbsp. olive oil, 2 tsp. balsamic vinegar, 2 pressed garlic cloves, 1 tsp. sea salt and ½ tsp. black pepper. Stir to combine, cover and refrigerate 1 hour (or overnight) for the flavors to meld.

Cream Cheese Spread:

In a food processor place room-temperature cream cheese. Add 1 tsp. dill, dash of salt and pepper, and a clove of pressed garlic. Blend until whipped.

Toast and assemble Bruschetta:

Brush bruschetta with olive oil and bake at 350˚F for 5 minutes, just until edges are crisp and centers are still soft (brush both sides, if preferred). Remove from oven and cool to room temperature.

Spread a thin layer of the cream cheese mixture over the top of toasts, then divide the marinated roasted peppers evenly between 25 toasts and garnish with fresh basil.