



Roasted Cherry Tomato & Whipped Feta Toasts

Makes: 20 toasts

Prep Time: 10 minutes Cook Time: 22 minutes

Total Time: 35 minutes

Ingredients

Roasted Cherry Tomatoes:

- 2 tbsp extra-virgin olive oil
- 2 tbsp unsalted butter, melted
- 1 pound cherry tomatoes
- 3 garlic cloves
- 3 thyme sprigs

Whipped Feta:

- 6 ounces crumbled feta
- 2 ounces grated Parmesan
- 1/3 cup whole milk
- 1 tsp fresh lemon zest
- kosher salt and pepper, to taste

Assembly:

- 1 French baguette, sliced into 1-inch thick pieces on the diagonal
- extra-virgin olive oil
- grated Parmesan, for garnish
- fried basil leaves or thinly sliced fresh basil, for garnish

Instructions

Preheat oven to 375°F. In a shallow baking dish, combine oil, butter, tomatoes, garlic, and thyme and place into the oven. Roast tomatoes for 20 to 22 minutes or until soft and bursting. Remove tomatoes from oven and sprinkle with salt and pepper. Set aside.

Place feta, Parmesan, milk, and zest into a food processor and season with salt and pepper. Process mixture until completely smooth.

Place baguette pieces onto a baking sheet and drizzle with olive oil. Place in oven for 6 to 8 minute or until lightly toasted.

To assemble, spread some of the whipped feta over each piece of toast and using a slotted spoon, top with a few spoonful's of the roasted tomatoes onto each toast. Finish with a sprinkle of Parmesan and a few fried or sliced basil leaves, if using. Serve immediately.

Recipe from Spoon Fork Bacon