

# Bruschetta

## Ingredients

- 4 oz. crumbled feta cheese
- 2-3 garlic cloves (minced)
- 1 tbsp fresh basil (chopped fine)
- 1 tbsp fresh rosemary (chopped fine)
- 1-2 large tomatoes (seeded & chopped)
- 1 tbsp olive oil
- ½ tsp balsamic vinegar

## Directions

1. Prepare the base: In a medium bowl, combine the crumbled feta cheese, minced garlic, chopped basil, and chopped rosemary. Mix gently to blend.
2. Add the tomatoes: Stir in the seeded and chopped tomatoes until evenly incorporated.
3. Season and dress: Drizzle the olive oil and balsamic vinegar over the mixture. Stir lightly to combine all ingredients.
4. Chill (optional): For best flavor, cover and refrigerate for 30 minutes to allow the flavors to meld.
5. Serve: Spoon the mixture over toasted baguette slices, crackers, cucumber or bell pepper. Garnish with extra fresh herbs if desired.

