



brassola™ pure kernel, pure taste.

Bruschetta with Feta

Ingredients:

- pita bread (about 125g)
- 1 clove of garlic
- 2 tablespoons Brassola Canola Kernel Oil
- 3.5oz Feta
- 12 olives with pits removed
- 1/2 red bell pepper
- salt
- pepper
- 3-4 basil twigs



Preparation:

Cut pita bread into slices and toast in a preheated oven at 375°F for 1-2 minutes or until golden brown. Peel the garlic clove, rub the bread with it and drizzle with 2 tablespoons of Brassola Canola Kernel Oil. Finely crumble the Feta and slice olives into quarters. Clean peppers and dice. Mix the Feta with the olives and peppers and season with salt, pepper and basil. Spread the mixture on the bread slices and serve immediately.