

Roasted Vegetable Bruschetta with O'Live A Little Roasted Butternut Squash Seed Oil

Ingredients

1 cup artichoke hearts, quartered

1 zucchini

1 red onion

1 cup roasted red peppers

1/4 cup (plus more for drizzling) O'Live A Little Roasted Butternut Squash Seed Oil

Salt & pepper to taste

1 loaf Italian bread

1/2 cup goat cheese

Method

1. Slice the zucchini and onion in 1/2 inch slices, add the artichokes and peppers, and marinate in the squash seed oil, salt & pepper.
 2. After marinating for 30 minutes, transfer to baking dish and roast on 350 degrees F for 30 minutes.
 3. Remove and let cool.
 4. Slice the bread, and grill bread slices until crisp.
 5. Dice the cooked vegetables and toss with 3 tbsp. of the squash seed oil.
 6. Assemble bruschetta by spreading goat cheese on each slice, topping with vegetable mixture, and drizzling with the squash seed oil.
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Recipe provided by O'Live A Little Specialty Gourmet



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