

LENTIL BRUSCHETTA

Recipe by FoodDoodles.com

PAIR WITH:
"HYDE VINEYARDS"
PINOT NOIR



INGREDIENTS

2 pints cherry tomatoes cut into small pieces

2 cloves garlic finely minced

2 tablespoons extra virgin olive oil

2 tablespoons balsamic vinegar

2 tablespoons packed fresh basil

1/2 teaspoon sea salt if desired

1 cup lentils

Parmesan cheese to top if desired

Baguette pita or flatbread to serve

PREPERATION

- In a bowl combine the tomatoes, garlic, olive oil, vinegar and lentils.
- Chiffonade the basil by rolling the leaves up and using a very sharp knife, thinly slice.
- Add to the mixture and stir together.
- Let the flavors meld for 30-60 minutes before enjoying and add the salt just before serving and stir together.
- To serve, thinly slice bread or cut pita or flatbread into single serving pieces.
- Grill or toast the bread and rub with a garlic clove cut in half before topping with bruschetta mixture.
- Top with a pinch of Parmesan if desired and serve immediately.