

Cold Red Pepper Crostini

Ingredients

½ red pepper, de-seeded and chopped

2 slices of Loprofin Sliced Loaf

4 teaspoons olive oil

4 spring onions, chopped

1 garlic clove, peeled and finely chopped

1 tablespoons fresh herbs, chopped e.g. flat leaf parsley, basil

Salt and freshly ground black pepper

Method

1. Drizzle the bread lightly with half the oil. Grill on both sides until golden, or toast in the toaster.
2. In a small pan, sauté the spring onions until soft. Add the garlic and pepper and cook for a further 1-2 minutes. Season and stir in the herbs.
3. Allow the pepper mixture to cool, and put in sandwich bag or plastic Tupperware container to transport to school or picnic. Wrap cooled toasted bread in foil.
4. Once ready to eat, serve pepper mixture on bread.

