

Red Pepper Crostini

Makes 2 slices

Ingredients

- 1/2 red pepper chopped
- 2 slices of low protein bread of choice
- 1 tsp olive oil
- 4 spring onions
- 1 garlic clove peeled & chopped (or use garlic puree)
- 1 tbsp fresh herbs (parsley or basil)
- Salt & Pepper



- 1. Add the oil to a pan and fry the red pepper until soft. Alternatively you can roast the peppers in the oven.
- 2. Sauté the spring onions then add the garlic, herbs, salt and pepper.
- 3. While the pepper mixture is cooling, toast 2 slices of low protein bread either in the toaster, or using the remaining oil/flavours in the pan to toast both sides of the bread.
- 4. Serve all together and enjoy!

Source: Nutricia



