

LENTIL BRUSCHETTA

Recipe by FoodDoodles.com

PAIR WITH:

"FERRINGTON 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

PREPARATION

- 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.