

## 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

### 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.