

RECIPE

aperitif's & starters

Warm Antipasti Dip with Roasted Garlic and Chive Crostini's



bon COOK Products:

- Flaxipat
- Medium Perforated Baking Sheet
- Medium Bonmat
- EVOO
- FRENCH PANTRY Roasted Garlic and Herb Blend
- FRENCH PANTRY Rosemary, Basil and Thyme Herb Blend
- FRENCH PANTRY Olive Tapenade
- FRENCH PANTRY Artichoke Tapenade
- Sal Gris Salt

RECIPE YELD

Active Time: 15 minutes

Total Time: 50 minutes

Servings: 7 servings

Crostini's Ingredients:

- 1 French Baguette cut into 1/2-inch-thick slices.
- 1/4 cup EVOO
- 1 tbs FRENCH PANTRY Roasted Garlic and Chive Herb Blend

**For Gluten-Free option, toast Gluten -Free bread.*

Antipasti Dip Ingredients:

- 1 8-ounce package reduced fat cream cheese at room temperature
- 1/4 cup nonfat plain greek yogurt
- 3 tbs FRENCH PANTRY Roasted Garlic and Chive Herb Blend
- 1 tps FRENCH PANTRY Rosemary, Basil and Thyme Herb Blend
- 1/2 jar FRENCH PANTRY Olive Tapenade
- 1 jar FRENCH PANTRY Artichoke Tapenade
- 1/2 tps Timut pepper
- 1 cup shredded mozzarella cheese
- One pint cherry tomatoes halved and divided
- 1 12-ounce jar roasted bell peppers drained chopped into quarter inch pieces and padded as dry as possible. About one cup divided.
- 8 thin slices of deli salami chopped into small pieces, about 1/2 cup
- 1/2 cup pickled banana peppers chopped
- 1/2 tps Sel Gris Salt
- 1/4 cup freshly grated parmesan

Instructions

1. Pre-heat oven to 400°F.
2. Place *Medium Bonmat* on *Medium Perforated Baking Sheet*.
3. Line the baking sheet with baguette slices until full.
4. Brush bread with *EVOO* on both sides and sprinkle *FRENCH PANTRY Roasted Garlic and Chive Herb Blend* over top of bread.
5. Place in pre-heated oven and bake for 5 minutes.
6. Remove from oven, flip bread over and sprinkle with *FRENCH PANTRY roasted Garlic and Chive Herb Blend* and place back in oven for more 5 minutes until lightly toasted.
7. Remove from oven and set aside to use for serving dip later.
8. Reduce oven temperature to 350°F.
9. In the bowl of a stand mixer fitted with the paddle attachment or a medium mixing bowl, beat the cream cheese, greek yogurt, *FRENCH PANTRY Roasted Garlic and Chive* and *Rosemary Basil Thyme Herb* blends together, add salt.
10. Mix on medium speed for a minute or so until creamy.
11. With mini spatula fold in the mozzarella, *FRENCH PANTRY Artichoke Tapenade*, *Olive Tapenade*, three quarters of the cherry tomatoes, and half of the bell peppers.
12. Spread the mixture evenly into *Flexipat*.
13. Scatter the remaining tomatoes, salami, bell peppers, and banana peppers over the top.
14. Sprinkle with parmesan.
15. Bake for 30 minutes until hot all the way through and bubbling.
16. Remove from oven, top with fresh cut basil, and serve with toasted crostini's.

Enjoy!