

TOMATO-ALMOND CROSTINI



INGREDIENTS:

1/4 cup Olive oil
1 cup Sliced Blanched Almonds
 1/2 Red onion, finely chopped
 1 Tbsp. Garlic, minced
 1 1/2 cups Tomatoes, finely chopped
 2 Tbsp. Tomato paste
 1/3 cup Parsley, finely chopped
 2 Tbsp. Basil, fresh, chopped
 1/2 tsp. Salt
 1/4 tsp. Red pepper flakes, crushed
 36-48 pieces Italian or French bread, small,
 thinly sliced, toasted
 Parmesan cheese, grated, as needed

PREPARATION:

1. In skillet, heat 2 tablespoons of the oil; sauté almonds until golden brown. Remove from pan.
2. In same pan, heat remaining oil; sauté onion and garlic for 3 minutes. Stir in tomatoes, tomato paste, parsley, basil, salt, and red pepper flakes. Cook 2 minutes more.
3. Stir in almonds; cook 2 minutes; remove from heat.
4. For each crostini, spread 1 scant tablespoon tomato mixture on each toast slice; sprinkle with grated Parmesan cheese. Allow 3 to 4 crostini per serving.

12 servings

Source: www.aussiealmonds.com.au