



**OPINIONATED
PALATE
CATERING**

Mushroom, Tomato & Feta Bruschetta

1/4c olive oil

1 onion, peeled & cut into small dice

4 garlic cloves, rough chopped

3c Giorgio Mushrooms, sliced (cremini, white & shitake)

2c tomatoes, halved, remove seeds & cut into a small dice

2tsp herbs de provence

1/4c basil leaves, cut into strips

1/2c feta, crumbled

To taste salt & cayenne pepper

Using a large saute pan, add olive oil and place over medium heat. Add onion & garlic cook until tender for 3 minutes. Season with salt and pepper. Add the pre-sliced mushrooms to the onion-garlic mixture, stirring to combine. Allow mixture to roast in olive oil until the mushroom liquid has been dissolved, stirring constantly. Set aside to cool.

In a separate bowl, add the diced tomatoes and season with salt and pepper. Allow to sit for 15 minutes, drain off any liquid. Stir in the cooled roasted mushrooms, basil and the crumbled feta to combine. Add additional olive oil if needed and toss to coat. Cover and refrigerate for at least 1 hour.

Note: *This mixture can be spooned onto toasted melba rounds or brown rice crackers.*

Chef Barry Sexton