Bruschetta Trifecta

Yields 15 Slices

1 Loaf Artisan Bread

Pesto to Impressto:

1 1/4 C Peas

1 Lg Clove Garlic

1/4 C Packed Basil

1/2 tsp Tri Colored Pepper

3/4 tsp Sea Salt

1/8 C Olive Oil

3 Asparagus

3 Scallion Ends

8-10 Radishes

1 Lemon

Here Piggy Piggy:

5 Pieces Prosciutto

1/2 C Arugula

3/4 C Ricotta

1-1/2 tsp Honey

Salt & Cracked Pepper to taste

*Optional – Jam Band Everything Seasoning*

Guac This Way:

7-8 Grape Tomatoes quartered

1/2 C Corn

3/4 Avocado

3-4 Scallions

1/2 tsp Cumin

1/2 tsp Garlic Powder

1/4 tsp Onion Powder

Salt & Pepper to taste

1/8 C Bacon Bits

3/4 Lime

 Begin by slicing your bread into 15 slices. Drizzle in olive oil and season with salt and cracked pepper bake at 375° for 10 minutes, flip, and cook for 5 more minutes.

Take your knife and slice only one side of the scallion, vertically. Cut on a bias, vertically as well, to create little scallion strands. Fill up a cup of ice water, and place strands immediately into the water. You will leave them in there until you are ready to top your Bruschetta.

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Next let's make some pea pesto. Add into a food processor your first five ingredients. Process and scrape your bowl a few times. While your food processor is on add in oil slowly until it is smooth and creamy. Put aside until later.

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"Pesto to Impressto" - Slice up your radishes, thinly. Then, cut your scallion ends and asparagus into small discs. Spread a thin layer of your pesto onto your bread slice, add on your produce and top with lemon zest.

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"Here Piggy Piggy" - Take your ricotta, honey, salt and pepper, and mix together in a bowl. Top your bread slice with a thin layer of ricotta mix, then add on your arugula, and slice of prosciutto. Top with my Jam Band Everything Seasoning (available at the LMP store) or, if you are lacking in this delicious seasoning, top with some fresh chives for an added kick.

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“Guac This Way" - For this version you will want to sauté your corn in olive oil, salt and pepper. Cut up your other veggies, and then mix in your corn. Squeeze your lime juice over everything, and then toss in your bacon bits, and seasoning. Mix well and top your bread slice with your colorful fiesta, and scallion curls!

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