Red Pepper Bruschetta with Tortilla Chips

Prep Time: 15 Minutes
Cooking Time: 7 Minutes
Serves 12

Ingredients:
6 each 8" Smart Hearty Grains Tortilla (47087)
olive oil, as needed
salt, to taste
1 lb. 1 1/2 oz. Roasted red pepper, small dice
2 1/2 oz. Red onion, small dice
1/2 oz. Basil, chiffonade
5 oz. Feta, crumbled
pepper, to taste
Balsamic glaze, as needed

Directions:
1. Preheat oven to 350°F.

2. Lightly brush tortillas with olive oil and sprinkle with salt. Cut into 1”x2” strips and bake on parchment-lined sheet trays for 5-7 minutes, or until crisp. Allow to cool.

3. Combine roasted red pepper, onion, basil, and feta. Season to taste with salt and pepper and drizzle with olive oil.

4. To serve one portion, top 4 tortilla crisps each with ½ oz. of the red pepper mixture. Drizzle with balsamic glaze and serve immediately.