

# STRAWBERRY APPLE BRUSCHETTA



Yield: 4 servings | Total Cook Time: 20 minutes



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## Ingredients

- 1 baguette, cut on an angle into 16 pieces
- 1/4 cup oil (olive oil preferred)
- 1 lb strawberries, thinly sliced
- 1 apple, diced with peel on
- 1 orange
- 2 Tbsp white balsamic vinegar
- 1 tsp sugar
- 1/4 tsp salt
- 1 pinch black pepper
- 1/2 bunch cilantro, chopped fine

## Instructions

- Turn oven on to 350°
- On a foil-lined flat pan, place sliced baguette. Drizzle lightly with oil. Place in hot oven, cook until bread is toasted and golden brown, about 10 minutes.
- While bread is baking, put cut strawberries and apples in a bowl.
- Use a peeler to remove zest from the orange. Chop it up finely. Measure 1 tbsp chopped zest into bowl with strawberries and apples. Cut orange in half and squeeze into bowl.
- Add remaining ingredients. Mix until all ingredients are combined.
- Serve strawberry apple topping on toasted baguette. Enjoy!

*This strawberry apple mixture also makes a great topping for chicken breast or a delicious addition to your favorite salad. Strawberries are in the top 20 fruits that have the highest amount of antioxidants. Antioxidants are work in the body to fight against free radicals. Free radicals are compounds that can cause harm if their levels become too high in your body. Ensuring that you are eating a rainbow of colors from fresh fruits and vegetables is a great way to make sure you are getting enough of these disease-fighting antioxidants.*

