

Mediterranean Crostini

VEGAN + GLUTEN-FREE



Tested and Approved by 86lemons.com

<http://86lemons.com/mediterranean-crostini>

YIELDS: about 20 slices

STEP 1:

Preheat oven to 425°F.

STEP 2:

Fill a large pot with enough water to cover all eight tomatoes (do not put tomatoes in the pot yet) and place over high heat, covered. Using a sharp knife, score the bottom of each tomato (slicing just through the skin) with an "X" (this will make the skin easier to remove). When water is boiling, place tomatoes in the pot for 1 to 1½ minutes (just until scored skin starts to peel back). Immediately drain, then rinse tomatoes with cold water to stop cooking process.

STEP 3:

While tomatoes are cooling, slice baguette on a diagonal (for more surface area) in ½" slices. Cut about 20 slices (more if using an Italian baguette, which is typically narrower, less if using Ciabatta, which is typically much wider). Using a pastry brush, coat one side of each slice with olive oil from prep bowl. Place slices on a large baking sheet, oil side down. Bake on top rack for 3 minutes.

STEP 4:

When tomatoes are cool enough to handle, peel off the skins. Cut tomatoes in half and remove seeds/insides (discard skin and inside portion). Chop remaining portion.

STEP 5:

In a medium bowl, add tomatoes, garlic, artichoke hearts, olives, 1 Tbsp olive oil, balsamic vinegar, lemon juice, basil, salt and pepper. Gently stir to combine.

STEP 6:

Top each toasted slice (oil side up) with tomato mixture and a thin slice of vegan mozzarella cheese. Sprinkle with fresh ground black pepper if desired. Bake on top rack for 4-5 minutes, or until cheese has melted.

INGREDIENTS:

- 8 ripe plum tomatoes
- 1 baguette French bread (Italian or Ciabatta bread will work, too) - gluten-free if needed
- ¼ cup extra virgin olive oil in a shallow prep bowl
- 2 cloves garlic, minced
- 1 15 oz can quartered artichoke hearts, drained (*get the generic brand - they tend to be smaller, which is better in this instance*)
- ½ cup pitted Kalamata olives, chopped
- 1 Tbsp extra virgin olive oil
- 1 tsp balsamic vinegar
juice from half a lemon
- ½ cup fresh basil leaves, chopped
- 1 tsp salt
- ½ tsp black pepper
- 1 package (about 10 oz) vegan mozzarella cheese, gluten-free if needed (*I recommend V/GF Teese: <http://goo.gl/MNL6pq>*)