



## *OLIVE AND SUNDRIED TOMATO* *Crostini*

*makes 24 pieces*

<b>2</b>	<b>PASTENE Roasted Peppers</b>	<b>2</b>
<b>16 oz</b>	<b>cream cheese, at room temperature</b>	<b>500 g</b>
<b>⅔ cup</b>	<b>PASTENE Sundried Tomatoes in Oil, chopped</b>	<b>150 mL</b>
<b>¼ cup</b>	<b>PASTENE Pitted Olives, sliced</b>	<b>60 mL</b>
<b>1 tbsp</b>	<b>fresh thyme, chopped</b>	<b>15 mL</b>
<b>24</b>	<b>slices of French bread (baguette), oiled and toasted</b>	<b>24</b>

- Chop peppers and mix with remaining ingredients until smooth.
- Spread on toasted bread and serve immediately.
- You can also use this mixture as a dip for raw vegetables.