



OLIVE AND SUNDRIED TOMATO Crostini

makes 24 pieces

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

- 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.