



Greek Cream Cheese Bruschetta

Ingredients: Serves 8-10

1 (8 ounce) package Greek Cream Cheese, softened

3 Scallions, thinly sliced

1/2 Clove Garlic, finely chopped or pressed

1/2 Lemon - Juice

1/2 Cup Sliced Roasted Red Peppers in Olive Oil

1/2 Cup Sliced Goya Jalapeño

2 Tablespoons Cayenne Pepper

Instructions:

1. Mix Greek Cream Cheese and scallions in bowl, and set aside.
2. In medium-high sauce pan combine roasted red peppers, jalapeño, garlic, lemon Juice and cayenne pepper. Stir for approximately five minutes, until ingredients are heated through.
3. Toast baguette slices and arrange on plate. Spread Greek Cream Cheese and scallion spread on each baguette, then top with roasted red peppers and jalapeño mixture.

