

BBQ LA FAMIGLIA GARLIC BREAD

Reinvent garlic bread with this tasty recipe.

NORMAL	5	20	4

Ingredients

· 1 pack La Famiglia Garlic Bread 400g, cut into 4

· 1 punnet red cherry tomatoes, sliced in half

· 2 cloves garlic, minced

· 1 medium red onion, sliced

· 1 large red capsicum, cut into squares

· 1 medium zucchini, cut into rounds

· 6 medium button mushrooms, caps sliced

· 2 tbsp extra virgin olive oil

· 2 tbsp balsamic vinegar

· 5 large basil leaves (chopped, plus extra for topping)

· 1/4 tsp salt

· 1/4 tsp cracked pepper

· 2-3 tbsp crumbled feta

· 1-2 tbsp sweet balsamic glaze

Instructions

1. Pre-heat BBQ, oven or toaster oven to 180° degrees.

2. Combine chopped tomatoes, garlic, onion, capsicum, zucchini and mushrooms in a bowl.

3. Whisk together olive oil, balsamic vinegar, basil, salt and pepper pour over the veggies. Allow to marinate for ten minutes.

4. Cook the vegetables on your BBQ or grill for approximately 8 minutes.

5. Cook the La Famiglia Garlic Slices on your BBQ oven or toaster oven, until golden brown. 5-10 minutes.

6. Place cooked vegetables onto the La Famiglia Garlic Bread and sprinkle with basil, feta, and a hearty drizzle of balsamic glaze. Serves 4.