

Egg Bruschetta

Yield: 4 slices

- 4 pieces roasted red pepper, drained and patted dry
- 4 slices, French baguette, (about $\frac{3}{4}$ inch).
- 1 tsp olive oil
- 1 oz. goat cheese
- 1 CANADIAN eggs, hardboiled, sliced into 4 pieces, discard ends
- A few fresh basil leaves, torn into small pieces

Pre-heat oven to Broil.

Brush each baguette slice with olive oil and broil for 1 to 2 min. Remove from oven.

Top each slice of bread with goat cheese, roasted red pepper, an egg slice and a bit of basil.

