

Cheesy Bruschetta Bites

Courtesy of: theskinnydish.com
servings

Yields: 10

Ingredients

1 container Alouette Garlic and Herb Soft Cheese Spread
30 mini Fillo Shells (found in frozen section near desserts)
5 Roma tomatoes, sliced in half and flesh scooped out
3 cloves garlic, minced
1/4 cup fresh basil, extra for garnish
2 tsp. balsamic vinegar
1 tsp. olive oil
Sea salt and pepper to taste



Instructions

1. Preheat oven to 350 degrees. Place mini fillo shells on baking sheet and bake for about 5 minutes.
2. Chop tomatoes up, place in a bowl and add basil, garlic, balsamic vinegar, olive oil, salt and pepper to taste. Stir together and set aside.
3. Grab a plastic Ziploc bag and a cup or a bowl. Fit the bag into the cup so that you can scoop the garlic and herb cheese into it. Fold up like you would a pastry bag and cut the tip off. This makes it easy and quick to get the cheese into shells.
4. Evenly pipe a small amount of cheese into each shell. Top cheese with a small scoop of bruschetta and garnish with fresh basil.
5. Optional: *Place Cheesy Bruschetta Bites back into a 350 degree oven for 5 minutes just before serving.*

NUTRITION FACTS

Per serving (3 bites): 110 calories, 6 g fat, 2 g saturated fat, 160 mg sodium, 10 g carbs, 1 g fiber, 4 g protein