



Roasted Pepper Tartine

8 Servings • 1 Serving = 1/2 Tartine

Adapted from NY Times Cooking by David Tanis

INGREDIENTS

- 2 roasted red or yellow bell peppers
- Salt and freshly ground black pepper, to taste
- 1 teaspoon fresh tarragon, chopped
- 1 teaspoon fresh parsley, chopped
- 2 cloves garlic, minced
- 1/4 cup pitted olives, sliced
- 2 Tablespoons extra virgin olive oil
- 1 teaspoon balsamic vinegar
- 4 slices bread from rustic whole grain loaf
- 4 ounces ricotta cheese or goat cheese, drained

DIRECTIONS

1. Preheat broiler.
2. Remove and discard seeds from peppers, then slice peppers into strips, about 1/4" wide. Put strips in a small mixing bowl and season with salt and pepper. Add tarragon, parsley, garlic, olives, oil, and balsamic vinegar. Stir to coat.
3. Put the bread slices on a baking sheet and toast lightly on both sides under the broiler. Once toasted, remove the bread from the oven and spread cheese on each slice. Top with the bell pepper mixture, slice in half, and serve warm.

Nutrition Facts

8 servings per container	
Serving size	1/2 tartine
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 120mg	5%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg 0%	
Calcium 63mg	4%
Iron 1mg	6%
Potassium 87mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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