

### Mango & Sweet Pepper Bruschetta



- 1 French or Italian baguette (whole grain recommended)
- 2 Mangoes, diced
- 1 Sweet pepper (red, yellow, or orange), diced
- 3/4 cup-1 cup fresh basil, chopped (or to taste)
- 2 cloves of garlic, finely chopped
- 2 Tbsp. Milanese Gremolata olive oil
- 2 Tbsp. Mango Infused White Balsamic Vinegar
- Dash of honey
- Fresh ground black pepper to taste
- Kosher salt to taste

1. Dice mango, sweet pepper, garlic, and chop the basil.
2. In a small bowl, combine olive oil, red wine vinegar, and honey.
3. Place ingredients in a bowl.
4. Whisk briskly, then add to the mango and pepper mixture.
5. Add fresh ground black pepper to taste, and stir.
6. Turn your oven's broiler to "high." Meanwhile, take your baguette, use whole grain or wheat if possible, and slice it on the diagonal into 1 inch thick pieces.
7. Lightly brush olive oil onto one side of the bread, and sprinkle on a pinch of kosher salt.
8. Place the bread under the broiler. Approximately 2 minutes for the first side, and 1 minute for the second side. The bread should be nicely toasted, not burnt.
9. While bread is still warm spoon the mango and pepper mixture on top. Garnish with more basil, if desired.

Recipe creds: [Adventuresofourfamily.com](http://Adventuresofourfamily.com)

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