

## Whipped Feta and Roasted Tomato Bruschetta That Steals the Show

If you're looking for an appetizer that balances



**OVEN**  
**400°F**

**TIME**  
**25 min**

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### INGREDIENTS

- 1 pint cherry tomatoes
- 2 tablespoons olive oil
- Salt and pepper to taste
- 4 oz feta cheese, crumbled
- 4 oz cream cheese, softened
- 1 clove garlic, minced
- 1 tablespoon fresh basil, chopped
- 1 French baguette, sliced
- Optional garnish: more fresh basil, balsamic glaze

### DIRECTIONS

1. Preheat oven to 400°F.
2. Roast the tomatoes: Spread cherry tomatoes on a baking sheet, drizzle with olive oil, and season with salt and pepper. Roast for 20-25 minutes until tomatoes burst and caramelize.
3. Make the whipped feta: In a food processor, blend feta, cream cheese, minced garlic, and chopped basil until smooth and creamy.
4. Toast the baguette slices in the oven or on a grill pan until golden brown.
5. Assemble the bruschetta: Spread whipped feta onto each toast slice, then top with roasted tomatoes.
6. Garnish and serve: Add more basil and a drizzle of balsamic glaze if desired. Serve immediately.

### SWAPS & NOTES

Goat cheese can replace feta for a tangier whip.  
Try adding a pinch of red pepper flakes for heat.

Use a multigrain or sourdough baguette for a more rustic bite.  
Sun-dried tomatoes can be used in a pinch, though the texture will differ.

### TIPS FOR SUCCESS

Use room-temperature cream cheese for the smoothest whipped texture.  
Don't overcrowd your tomatoes on the baking sheet—they need space to roast, not steam.  
For extra flavor, rub garlic on the toasted bread before adding the feta spread.  
If making ahead, assemble just before serving to keep the bread crisp.

