

This Whipped Feta Bruschetta with Blistered Tomatoes Is Summer on a Slice

Light, creamy, tangy, and packed with flavor-this



OVEN
400°F

TIME
25 min

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Recipe Card

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INGREDIENTS

- 1 pint cherry tomatoes
- 2 tablespoons olive oil
- Salt and pepper to taste
- 8 oz feta cheese
- ... cup plain Greek yogurt
- 1 clove garlic, minced
- 1 teaspoon lemon juice
- 1 French baguette, sliced

Fresh basil leaves, for garnish

Ingredient Notes & Swaps:

Feta Cheese: Block-style feta in brine yields the best texture and flavor.

Greek Yogurt: Use full-fat for extra creaminess.

Baguette: Any rustic bread will work-try sourdough or ciabatta for a variation.

Optional Add-Ons: Drizzle with balsamic glaze or top with chopped olives for a Mediterranean spin.

Step-by-Step Instructions:

Roast the TomatoesPreheat oven to 400°F. On a baking sheet, toss cherry tomatoes with olive oil, salt, and pepper. Roast for 20-25 minutes until blistered and juicy.

Make the Whipped FetaIn a food processor, blend feta, Greek yogurt, garlic, and lemon juice until completely smooth. Scrape down the sides as needed.

Toast the BreadSlice the baguette and arrange on a baking sheet. Toast in the oven (or on a grill)

until golden brown and crispy-about 8-10 minutes.

Assemble the Bruschetta Spread a generous layer of whipped feta on each toasted slice. Top with roasted tomatoes.

Garnish and Serve Finish with fresh basil leaves and a light drizzle of olive oil if desired. Serve warm or at room temperature.

Tips for Success:

Whip it well: For extra creamy feta, run the processor a bit longer until fully fluffy.

Toast timing: Keep an eye on the bread-it can go from golden to burnt quickly.

Flavor layer: Add a pinch of chili flakes for a spicy finish or a dab of pesto under the tomatoes.

Serving Suggestions & Pairings:

A vibrant appetizer platter with dips like Beer Cheese Dip

A light lunch paired with A Light Tangy Chicken Salad

A brunch board with fruit, nuts, and crackers

A refreshing drink like Blueberry Lemonade

No-Bake Monster Cookie Energy Balls for a sweet-and-savory grazing setup

Storage & Leftover Tips:

Whipped Feta: Store in the fridge in an airtight container for up to 4-5 days.

Tomatoes: Keep roasted tomatoes in a jar with olive oil for up to 3 days.

Assembly Tip: Assemble just before serving to keep bread crisp.

More Recipes You'll Love:

DIRECTIONS

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2. **Make the : Whipped Feta** In a food processor, blend feta, Greek yogurt, garlic, and lemon juice until completely smooth. Scrape down the sides as needed.
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5. **Garnish and : Serve** Finish with fresh basil leaves and a light drizzle of olive oil if desired. Serve warm or at room temperature.
6. **Tips for Success: Whip it well:** For extra creamy feta, run the processor a bit longer until fully fluffy.
7. **Toast timing:** Keep an eye on the bread-it can go from golden to burnt quickly.
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11. A light lunch paired with A : Light Tangy Chicken Salad
12. A brunch board with fruit, nuts, and crackers
13. A refreshing drink like : Blueberry Lemonade

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17. Assembly : Tip: Assemble just before serving to keep bread crisp.
18. More Recipes You'll Love: Craving more creative appetizers and crowd-pleasers? Try these:
19. Beer : Cheese Dip - rich, cheesy, and gone in minutes
20. Sheet : Pan Quesadillas - fast, filling, and perfect for entertaining
21. A Light : Tangy Chicken Salad - ideal for a refreshing side
22. No-Bake : Monster Cookie Energy Balls - balance out your grazing board
23. Blueberry : Lemonade - bright and breezy pairing for tomato-rich dishes
24. Final Thoughts: This Whipped Feta and Roasted Tomato Bruschetta is everything an appetizer should be-simple, flavorful, and a little fancy. It's proof that the best dishes often come from just a handful of fresh ingredients. Whether you're hosting a summer soirØe or just want to elevate your snack game, this bruschetta delivers big flavor with minimal effort.
25. Tried it? Let us know in the comments! Tag @ChefManiac with your creations, and don't forget to follow for more elegant yet easy eats that make entertaining a breeze.

SWAPS & NOTES

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