

Grilled Pepper Bruschetta That Tastes Like Summer on Toast

This recipe takes the classic bruschetta vibe and swaps tomatoes for



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12 min

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INGREDIENTS

For the grilled pepper topping:

3 large bell peppers (mix of red, yellow, orange for sweetness)

2 tbsp extra-virgin olive oil (plus more for brushing bread)

1 tbsp balsamic vinegar (optional but recommended)

1 small garlic clove, finely grated or minced

2 tbsp chopped fresh basil (or parsley)

1/2 tsp kosher salt (plus more to taste)

Fresh black pepper, to taste

Optional: pinch of red pepper flakes

For the bruschetta toasts:

1 baguette, sliced on a diagonal (about 1/2-inch thick)

1 garlic clove, cut in half (for rubbing)

Olive oil for brushing

DIRECTIONS

- 1. Grill the peppers:**Heat a grill (or grill pan) to medium-high. Place whole peppers directly over heat and grill, turning occasionally, until blistered and charred all over-about 8-12 minutes.
- 2. Steam and peel:**Transfer peppers to a bowl and cover tightly (or place in a bag). Let steam 10 minutes. Peel off the skins, remove stems and seeds.
- 3. Chop and season:**Chop peeled peppers into small pieces. Toss with olive oil, grated garlic, basil, salt, pepper, and balsamic (if using). Add red pepper flakes if you want heat.
- 4. Toast the bread:**Brush baguette slices with olive oil. Grill or toast until golden and crisp, 1-2 minutes per side.
- 5. Garlic-rub and top:**While warm, rub each toast with the cut garlic clove. Spoon pepper mixture over the top.
- 6. Finish and serve:**Drizzle with a little extra olive oil and add fresh basil on top. Serve immediately.

SWAPS & NOTES

Roast peppers under the broiler until blistered, turning as needed.

Add a smear of ricotta, goat cheese, or a swoosh of whipped feta.

More tang: add a squeeze of lemon or a bit more balsamic.

More bite: thinly slice a little red onion or add capers.

TIPS FOR SUCCESS

Don't be shy-those blackened blisters bring smokiness and sweetness.

Even 15-20 minutes helps the garlic and herbs mellow into the peppers.

A baguette toasted well holds up best and stays crunchy longer.

Bite-sized pieces sit better on toast and are less slippery.

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Original recipe: <https://chefmaniac.com/grilled-pepper-bruschetta-that-tastes-like-summer-on-toast/>