

Ferraro's

Cucina

Olive & Beet Bruschetta

Ingredients

- 2 Raw beets, course chopped**
 - 1/2 cup olive oil**
 - 1/4 cup red wine vinegar**
 - 6 garlic cloves, minced**
 - 1 tablespoon dried oregano**
 - 1 tablespoon thinly sliced green onion**
- 1 tablespoon minced fresh parsley**
- 1 teaspoon crushed red pepper flakes**
 - 1-1/2 cups green olives with pimientos, halved**
- 1 cup coarsely chopped Muffuletta**
- 1/2 cup pitted Greek olives, halved**
 - 1/4 cup finely chopped celery**
 - 1 tablespoon drained capers**

Preparation

- On a cookie sheet or roasting tray lined with parchment paper, roast the beets for 30-45 minutes or until soft.
- When cool to handle, chop the beets further and cool.
- In a large bowl, whisk the next seven ingredients.
- Chop the olives, muffuletta, celery and add to the dressing, toss to coat.
- Add the beets and capers.
- Cover and refrigerate for an hour, stirring occasionally.
- Serve with toasted baguette slices or a a addition to your sandwich.
- Enjoy!

