

Sweet Pepper Bruschetta

Ingredients:

- 6-8 sweet peppers, seeded and diced
- 1/4 cup chopped fresh basil
- 2 cloves garlic, minced
- 1/4 cup olive oil
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- 1 baguette, sliced

Instructions:

1. Preheat the oven to 400°F.
2. In a large bowl, combine the diced sweet peppers, chopped basil, minced garlic, olive oil, grated Parmesan cheese, salt, and pepper.
3. Arrange the baguette slices on a baking sheet and toast in the oven for 5-7 minutes or until lightly golden.
4. Spoon the sweet pepper mixture onto the toasted baguette slices and serve.