



## Roasted Grape & Goat Cheese Bruschetta

**Prep: 15 minutes**

**Roast: 8 minutes • Serves: 8**

- 3 cups green and/or red grapes
- ¼ cup olive oil
- ½ teaspoon kosher salt
- 4 fresh rosemary sprigs plus additional chopped for garnish (optional)
- ½ (16-ounce) loaf rustic bread, cut into ¾-inch-thick slices
- 8 ounces chèvre (goat cheese), softened
- 1 tablespoon honey
- ¼ cup chopped pistachios

**1.** Preheat oven to 450°. On rimmed baking pan, toss grapes, 2 tablespoons oil and salt; top with rosemary. Roast 8 minutes or just until grapes begin to burst; remove and discard rosemary.

**2.** Heat grill pan over medium-high heat; brush with remaining 2 tablespoons oil. Grill bread 1½ minutes per side or until grill marks appear.

**3.** In small bowl, stir chèvre and honey. Spread grilled bread with chèvre mixture; top with roasted grapes and sprinkle with pistachios and rosemary, if desired. Cut larger slices diagonally in half.

*Approximate nutritional values per serving:*

*261 Calories, 15g Fat (5g Saturated), 13mg Cholesterol, 438mg Sodium, 29g Carbohydrates, 2g Fiber, 10g Protein*