

Easy as Pie – Strawberry Balsamic Chutney and Cream Cheese Bruschetta



Ingredients

1 tbsp olive oil
1/2 clove minced garlic
2 cups ripe strawberries quartered (cut, then measure)
2 tsp honey
pinch salt
1/4 tsp ground thyme
1/2 tsp ground cinnamon
1/2 tsp freshly ground black pepper
1 1/2 tbsp balsamic vinegar
toasted slices of baguette
4 ounces cream cheese
Optional : Oregano or Basil for Garnish

Instructions

1. In a non-stick sauté pan, over medium heat, add the olive oil and garlic. Sauté just until softened but not browned. Add the strawberries, honey, salt, thyme, cinnamon and pepper. Sauté together over medium high until the mixture reaches a thick jammy consistency.
2. In the last couple of minutes of cooking time stir in the balsamic vinegar (Note: you can adjust honey and vinegar according to taste)
3. Mash the cream cheese for spreading.
4. Spread the chutney and cream cheese on the baguettes.
5. Garnish with oregano or basil (optional)