

BBQ La Famiglia Garlic Bread with Marinated Vegetables & Crumbled Feta



Recipe courtesy of La Famiglia

Ingredients

- 400 g La Famiglia Garlic Bread, cut into 4 (400g is 1 pack)
- 1 punnet red cherry tomatoes, sliced in half
- 2 cloves garlic, minced
- 1 medium red onion, sliced
- 1 large red capsicum, cut into squares
- 1 medium zucchini, cut into rounds
- 6 medium button mushrooms, caps sliced
- 2 tbsp extra virgin olive oil
- 2 tbsp balsamic vinegar
- 5 large basil leaves (chopped, plus extra for topping)
- 1/4 tsp salt

1/4 tsp cracked pepper

3 tbsp crumbled feta

2 tbsp sweet balsamic glaze

Method:

1. Pre-heat BBQ, oven or toaster oven to 180 degrees.
2. Combine chopped tomatoes, garlic, onion, capsicum, zucchini and mushrooms in a bowl.
3. Whisk together olive oil, balsamic vinegar, basil, salt and pepper pour over the veggies – allow to marinate for ten minutes.
4. Cook the vegetables on your BBQ or grill for approximately 8 minutes.
5. Cook the La Famiglia Garlic Slices on your BBQ oven or toaster oven, until golden brown. 5-10 minutes.
6. Place cooked vegetables onto the La Famiglia Garlic Bread and sprinkle with basil, feta, and a hearty drizzle of balsamic glaze. Serves 4.
7. Enjoy!