

Summertime Tomato and Corn Crostini

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Serves: 15-20 slices

Ingredients

- 1 cups sliced tomatoes
- 1 cup fresh corn; corn on the cob or frozen corn works
- 1-2 tablespoons chopped parsley
- 4-6 ounces goat cheese; room temperature
- lemony basil pesto (recipe on www.MariaProvenzano.com)
- olive oil
- salt and pepper
- 1 baguette



Instructions

1. *Coat the corn on the cob with olive oil and place on a preheated grill; turn every few minutes until all sides are cooked (the corn can also be cut off the cob and cooked in a sauté pan instead)
2. *Allow to cool; then cut the corn off the cob and place in a large bowl
3. *Add in the sliced tomatoes
4. *Drizzle with a small amount of olive oil, chopped parsley, and toss together
5. *Salt and pepper to taste
6. *Slice the baguette into about 1 inch slices on an angle
7. *Drizzle with olive oil on both sides with each slice; place each slice of bread on the hot grill
8. *Cook until lightly golden, then flip the the other side; this can happen quickly so don't plan on walking away from the grill
9. *If you don't have a grill, place the bread on a baking sheet and place under the broiler in your oven until the bread is golden; this also happens quickly!
10. *Spread a little goat cheese (however much you like) onto each slice of the grilled bread
11. *Spread about teaspoon or so of pesto over the goat cheese
12. *Top the bread with the tomato and corn mixture
13. *Sprinkle with any extra parsley; optional
14. *Serve!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/summertime-tomato-and-corn-crostini/>