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Tomato Feta and Basil Crostini

A delicious appetizer made with fresh tomatoes, creamy feta cheese, and fragrant basil on crispy crostini. Perfect for parties and gatherings.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 10 mins

Total Time: 25 mins

Recipe Yield: 500 grams

Number of Servings: 8

Serving Size: 63 g

Ingredients

250 g	baguette
250 g	Tomatoes
150 g	feta cheese
20 g	basil leaves
30 ml	olive oil
2 g	salt

2 g pepper

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Slice the baguette into 1/2-inch thick slices.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Brushing, sprinkling

Brush the baguette slices with olive oil and sprinkle with salt and pepper.

Prep Time: 5 mins

Cook Time: 5 mins

Step 4

Baking

Bake the baguette slices in the preheated oven for 5 minutes, or until crispy and golden brown.

Prep Time: 0 mins

Cook Time: 5 mins

Step 5

Cutting

Meanwhile, dice the tomatoes and crumble the feta cheese.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Cutting

Chop the basil leaves.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Mixing

In a bowl, combine the diced tomatoes, crumbled feta cheese, chopped basil leaves, and a drizzle of olive oil. Season with salt and pepper to taste.

Prep Time: 5 mins

Cook Time: 0 mins

Step 8

Plating

Top each crostini with the tomato-feta mixture.

Prep Time: 2 mins

Cook Time: 0 mins

Step 9

Serving

Serve and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 102 kcal

Fat: 7 g

Protein: 3 g

Carbohydrates: 8 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	8 g	14.55%	16%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	3 g	13.64%	17.65%
Fat	7 g	25%	28%
Cholesterol	16 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	6 iu	0.67%	0.86%
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	225 mg	9.78%	9.78%
Calcium	7 mg	0.7%	0.7%
Iron	3 mg	37.5%	16.67%
Potassium	94 mg	2.76%	3.62%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	0 mg	0%	0%
Selenium	3 mcg	5.45%	5.45%

Recipe Attributes

Seasonality

Spring Summer Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
Valentine's Day Mother's Day Father's Day New Year Anniversary
Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic

Course

Salads Soups Snacks

Difficulty Level

Easy

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