

SMOKED CHICKEN BRUSCHETTA

Serves 1



Ingredients

1 Smoked Chicken Breast - thinly sliced

Soft Goats Cheese

3 slices really good bread

6 ripe cherry tomatoes - cut into quarters

1 spring onion - very thinly sliced

25mls Fino Olive Oil

Freshly ground Halen Mon Sea Salt and Pepper

Dried oregano

Cut the bread on the diagonal about ½ inch (1cm) thick. Toast on a griddle and put aside.

Put Tomatoes and Onions into a small bowl, add the **Fino Olive Oil**, **Salt**, **Pepper** and **Oregano** and stir well to ensure all are coated with **Olive Oil**.

Add the sliced **Smoked Chicken Breast** to the tomatoes mixture, stir well and set aside to marinate for at least 30 minutes,

To assemble, use a spoon to get the liquid from the bottom of the bowl and drizzle over the toasted bread.

Spread the toast generously with **Goat's Cheese**.

Mount the Tomato, **Chicken** and Spring Onion mix on the bread and serve with a small salad of Rocket or Watercress.