

# SMOKED CHICKEN & GOAT'S CHEESE BRUSCETTA

Serves 2

## Ingredients

- 1 [Smoked Chicken Breast](#), thinly sliced
- [Soft Welsh Goat's Cheese](#)
- 2 slices of [Angel Bakery Sourdough](#)
- 6 ripe cherry tomatoes, cut into quarters
- 1 spring onion, very thinly sliced
- 25ml [Fino Olive Oil](#)
- Dried oregano
- Rocket and watercress leaves
- A sprinkle of [Halen Môn Sea Salt](#) and Freshly ground Black Pepper



Cut the [Sourdough 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](#), [Halen Môn Sea Salt](#), black pepper and oregano and stir well to ensure all are coated with the oil.

Add the sliced [Smoked Chicken Breast](#) to the tomatoes mixture, stir well and set aside to marinade 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 [Sourdough](#).

Spread the toast generously with the [Welsh Goat's Cheese](#).

Pile the tomato, [Smoked Chicken](#) and spring onion mix on top of it and serve with a small salad of rocket or watercress.

Enjoy!