

Endive Leaves Stuffed with Bruschetta and Feta

Take a shortcut by using prepared bruschetta topping mixed with feta in this quick and elegant appetizer.

Ingredients

1 jar Roasted Red Pepper and Artichoke Bruschetta Topping

1 container Whole Creamery Feta Cheese Crumbles

1 or 2 heads endive, separated into leaves

2 sprigs fresh rosemary

Stir together bruschetta and feta. Use a small spoon to stuff endive leaves with mixture.

Garnish with Rosemary leaves.