

CHEESE

Red Bell Pepper-Feta Toasts

28 September 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
20 min	20 min	20	\$0.23	35 kcal

Elevate your appetizer game with these delightful Red Bell Pepper-Feta Toasts! Perfect for gatherings, this vibrant dish combines the sweetness of roasted red bell peppers with the tangy richness of feta cheese, creating a harmonious blend of flavors that will leave your guests craving more.

Ingredients

☐ 5 basil leaves, thinly sliced	☐ 1½ tablespoons minced drained capers
☐ 2 teaspoons extra virgin olive oil	☐ 1/3 cup crumbled feta cheese
☐ 2 tablespoons minced golden raisins	☐ 1/3 cup finely chopped roasted red bell pepper
☐ 1 pinch Pinch of salt and pepper	☐ 3½ oz package miniature toasts (about 32)

EQUIPMENT Grill

Method

- 1

Stir together first 7 ingredients. Arrange miniature toasts on a serving platter. Top each toast with 1 rounded teaspoonful red bell pepper mixture.
- 2

Note: For testing purposes only, we used Ile de France Le Petit Pain Grill.

Nutrition per serving

35 KCAL	1 g PROTEIN	1 g FAT	5 g CARBS
Saturated Fat			0.4 g · 2% of daily needs
Fibre			0.4 g · 2% of daily needs
Sugar			1.2 g · 1% of daily needs
Sodium			104 mg · 5% of daily needs
Cholesterol			2.2 mg · 1% of daily needs
Vitamin C			1.2 mg · 1% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/red-bell-pepper-feta-toasts-146158