



Roast Beef Bruschetta

Servings: **0 servings**

Roast beef and cream cheese makes basic bruschetta a hearty, 30-minute appetizer.

Ingredients

- 1 loaf (1 lb) baguette French bread, cut into 30 (1/4-inch) slices
 - 2 tablespoons olive or vegetable oil
 - 1/2 cup chive-and-onion cream cheese spread (from 8-oz container)
 - 1/2 lb thinly sliced cooked roast beef (from deli)
 - 1/4 teaspoon coarsely ground pepper
 - 4 plum (Roma) tomatoes, thinly sliced
 - 8 medium green onions, sliced (1/2 cup)
-

Directions

1 Heat oven to 375°F. Brush both sides of bread slices with oil. Place on ungreased cookie sheet. Bake about 5 minutes or until crisp. Cool 5 minutes.

2 Spread cream cheese over each bread slice. Top with beef; sprinkle with pepper. Top each with tomato slice and onions..

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/7219100/roast-beef-bruschetta/>