

# SALMON & STRAWBERRY SALSA CROSTINI

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Ingredients:

salsa-

- 2 cups fresh strawberries, rinsed, hulled, and diced
- 1 cup cherry tomatoes, quartered
- a small bunch of chives
- 1 t fresh parsley, minced
- 1 T balsamic vinegar
- 1 t fresh lemon juice
- drizzle of olive oil
- drizzle of honey
- salt and pepper, to taste

crostini and salmon -

- lox
- 1 baguette
- olive oil

1. Stir together the strawberries, tomatoes, chives, parsley, vinegar, lemon juice, olive oil, honey, salt, and pepper. Cover and chill while toasting the baguette.
2. Slice baguette into thin slices. Brush both sides with olive oil. Bake on a foil lined baking sheet at 350F for 15-20 minutes. Cool on baking sheets.
3. Top with lox and strawberry salsa. Sprinkle with additional chives and parsley. Top with fresh cracked pepper. Serve.

*Salsa recipe from Annie's Eats.*