

# SMOKED CHICKEN & GOAT'S CHEESE BRUSCETTA

Serves 3

## Ingredients

1 Smoked Chicken Breast – thinly sliced

[Soft Welsh Goat's Cheese](#)

3 slices of [Sourdough](#)

6 ripe cherry tomatoes – cut into quarters

1 spring onion – very thinly sliced

25ml [Fino Olive Oil](#)

Freshly ground [Halen Môn Sea Salt](#) and black pepper

Dried oregano

Rocket and watercress leaves



Cut the Sourdough 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](#), [sea salt](#), 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!