

# Quick-marinated feta and tomatoes with pepperoncini on toast



Finally, a home away from home that actually feels like one. See how Bon Appétit Food Director Carla Music turns Element Hotels into her very own BA Test Kitchen as she creates three go-to recipes to maintain a bit of her routine while on the road.

Carla loves this easy-to-make vegetarian recipe because it's quick, filling, and no matter where your travels take you, you'll be able to find all the ingredients at your local grocery store or market.



Recipe by **Carla Music**, Food Director, Bon Appétit

## Ingredients

- 6 oz. feta, drained
- 1 dry pint cherry tomatoes, halved
- 3 whole jarred pepperoncini, sliced crosswise into rings
- 1 tsp. pepperoncini brine
- handful thyme sprigs
- 1/2 cup extra-virgin olive oil
- Kosher salt; freshly ground pepper
- Crusty bread, such as sourdough boule or peasant loaf

## Instructions

**Prep Time:** 5 minutes | **Total Time:** 15 minutes

1. **PLACE** the feta in a small bowl
2. Use a fork to **BREAK** into smaller pieces.
3. **PLACE** tomatoes and pepperoncini in a separate small bowl; **ADD** brine.
4. **SQUEEZE** and **CRUSH** thyme in your hands to release essential oils, then **DIVIDE** sprigs between feta and tomatoes.
5. **POUR** 1/4 cup olive oil into each bowl.
6. **SEASON** with salt and pepper
7. **TOSS** gently with a tablespoon.
8. **LET** sit 10 minutes, **TOSS** occasionally.
9. Meanwhile, **CUT** bread into four 1 1/2" thick slices.
10. **TOAST** until golden brown and place on serving plate.
11. **SPOON** marinated feta onto toast, **TOP** with tomato-pepperoncini mixture.

*\*Gluten-Free Diet Adaptation: Use gluten-free bread.*



element<sup>®</sup>  
BY WESTIN

For more healthful recipes visit:  
[elementhotels.com](http://elementhotels.com)