

GARDEN HERB BRUSCHETTA

INGREDIENTS

1 sourdough or French bread loaf, cut into 1-inch slices
1 (14.5 ounce) can diced tomatoes – drained
2 garlic cloves, minced
1/2 cup grated Parmesan cheese
Splash of balsamic vinegar
2 T minced onion
3 tablespoons fresh chopped basil
Salt and ground black pepper to taste
Olive Oil

DIRECTIONS

- Brush bread slices with olive oil and broil on each side until toasted.
- In a small bowl combine remaining ingredients.
- Spoon mixture onto the toasted bread and place under the broiler for 1 to 2 minutes to melt the cheese.

(Serves 20)

