



Tomato & Basil Crostini

Prep: 15 minutes plus standing

Broil: 1 minute • Serves: 6

- 1 loaf (about 13 ounces) ciabatta bread
- 3 tablespoons extra virgin olive oil
- 1 pound Roma tomatoes, diced
- ½ cup loosely packed chopped fresh basil leaves plus additional for garnish
- 2 teaspoons minced garlic
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- Shredded Parmesan cheese for garnish (optional)

1. Place oven rack about 5 inches from source of heat. Preheat broiler. Cut loaf of bread lengthwise in half; brush cut sides of bread with 2 tablespoons oil. Cut each half crosswise into 6 equal pieces. Place bread in single layer on rimmed baking pan. Broil 1 minute or until bread is lightly toasted.

2. In medium bowl, combine tomatoes, basil, garlic blend, salt, pepper and remaining 1 tablespoon oil. Let stand at room temperature 30 minutes before serving.

3. To serve, spoon tomato mixture onto bread. Sprinkle with cheese and garnish with basil leaves, if desired.

Approximate nutritional values per serving: 188 Calories, 7g Fat (34% of total calories), 1g Saturated Fat (5% of total calories), 0mg Cholesterol, 464mg Sodium, 26g Carbohydrates, 2g Fiber, 5g Protein

Dietary Exchanges: 1½ Starch; ½ Protein; 1 Fat

Chef Tips

Tomato mixture may be prepared and refrigerated up to 4 hours in advance. Let tomato mixture stand at room temperature 30 minutes before serving.

To cut down on fat, lightly coat bread with olive oil cooking spray instead of 2 tablespoons olive oil.