



Tomato & Basil Crostini

Prep: 15 minutes plus chilling

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, 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 (1g Saturated), 0mg Cholesterol,
464mg Sodium, 26g Carbohydrates, 2g Fiber, 5g Protein*

Helpful *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.