



THE CHEESE LADY | FAVORITE RECIPES

## PARMESAN BRUSCHETTA



SERVINGS



OVEN



15 MINUTES

## ITEMS NEEDED

- Baking Sheet
- Large Bowl
- Stirring Utensils

## DIRECTIONS

1. Preheat broiler. Slice bread loaf into 1-inch-thick slices. Place slices on baking sheet; drizzle with oil.
2. In medium bowl combine garlic, tomatoes and grated Parmesan. Season to taste with salt and freshly ground black pepper.
3. Top each bread slice evenly with tomato mixture. Broil 1 to 2 minutes or until bread is toasted. Sprinkle with chopped fresh basil. Serve warm or at room temperature.

## PER SERVING:

<b>110</b>	Calories
<b>17g</b>	Carbohydrates
<b>4g</b>	Protein
<b>3g</b>	Fat
<b>1g</b>	Saturated fat
<b>1g</b>	Fiber
<b>0mg</b>	Cholesterol
<b>220mg</b>	Sodium

## INGREDIENTS

<b>1 LOAF</b>	French or Italian bread
<b>2 TBSP</b>	Olive oil
<b>2 TBSP</b>	Minced garlic
<b>1 1/2 CUP</b>	Diced tomatoes
<b>1/4 CUP</b>	Grated Parmesan cheese
	Chopped fresh basil