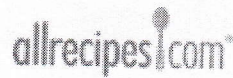


Balsamic Bruschetta




Rated: ★★★★★

Submitted By: Kathy Bias

Photo By: Megan

Prep Time: 15 Minutes

Ready In: 15 Minutes

Servings: 8

"Balsamic vinegar adds a delicious zip to easy bruschetta."

INGREDIENTS:

8 roma (plum) tomatoes, diced	1 teaspoon olive oil
1/3 cup chopped fresh basil	1/4 teaspoon kosher salt
1/4 cup shredded Parmesan cheese	1/4 teaspoon freshly ground black pepper
2 cloves garlic, minced	1 loaf French bread, toasted and sliced
1 tablespoon balsamic vinegar	

DIRECTIONS:

1. In a bowl, toss together the tomatoes, basil, Parmesan cheese, and garlic. Mix in the balsamic vinegar, olive oil, kosher salt, and pepper. Serve on toasted bread slices.

Nutrition Information

Servings Per Recipe: 8
Calories: 197

Amount Per Serving
Total Fat: 2.7g
Cholesterol: 3mg
Sodium: 480mg

Amount Per Serving
Total Carbs: 35.2g
Dietary Fiber: 2.2g
Protein: 8.5g

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