# Fresh Bruschetta

Serving Size: 2 slices Serves: 12

## **Ingredients**

3 medium tomatoes, chopped 3 cloves minced garlic 1/4 cup olive oil 1/4 cup fresh basil, chopped Dash of salt

1/4 teaspoon ground black pepper

3 – 4 inch Ciabatta Rolls or 1 French baguette, sliced into <sup>3</sup>/<sub>4</sub> inch slices

12 oz part skim, low moisture mozzarella cheese, sliced

Fresh chopped parsley to garnish

### Directions

- 1. In a large bowl, combine the roma tomatoes, garlic, olive oil, basil, salt, and pepper. Allow the mixture to sit for 10 minutes.
- 2. Set the oven on broiler setting.
- 3. Toast the bread slices on a baking sheet for 1 to 2 minutes until slightly browned.
- 4. Place a diagonal half slice of cheese on each bread slice.
- 5. Divide the tomato mixture evenly over the bread slices.
- 6. Garnish with chopped parsley.
- 7. Serve cold.

## **Exchanges per serving:**

1 Starch, 1 Vegetable, 1 Fat

### **Nutrients per serving:**

Calories: 116

Calories from fat: 42

Total Fat: 5g Cholesterol: 1mg Sodium: 196mg

Total Carbohydrate: 14g

Dietary Fiber: 1g

Protein: 4g