

Classic Bruschetta

Ingredients:

- 1 can (14.5 oz.) of diced tomatoes, drained
- 1 tbs of Italian seasoning
- 1 clove garlic, minced
- 1 tsp of olive or canola oil
- Bread, cut in bite-size pieces

Method:

- Combine tomatoes, Italian seasoning, garlic and oil in a bowl, refrigerate 30 minutes.
- Brush bread lightly with additional oil; grill under broiler, turning once, until both sides are lightly toasted.
- Let tomato mixture come to room temperature and spoon on to the bread. Serve immediately.

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