



Tomato-Mozzarella Bruschetta

- 2 medium vine-ripened tomatoes, cored and chopped
- 3 Tbsp. roughly chopped basil leaves
- Salt and black pepper
- 1 loaf crusty Italian bread
- 2 garlic cloves, halved
- 1 Tbsp. extra virgin olive oil
- 3/4 cup shredded mozzarella cheese
- 1/2 cup Almond Accents® Original Oven Roasted or Roasted Garlic Caesar Flavored Sliced Almonds

Preheat broiler. Combine tomatoes and basil; season with salt and pepper. Cut bread into 1-inch slices; toast under broiler on both sides until golden brown. Rub both sides with garlic cloves. Brush one side with oil; sprinkle with cheese. Broil until cheese is just bubbling. Evenly divide tomato mixture over melted cheese; sprinkle with Almond Accents and serve immediately.

Makes 12 bruschetta

Nutrition Information Per Serving (1 bruschetta): 118 calories; 6 g fat; 4 mg cholesterol; 260 mg sodium; 12 g carbohydrate; 1 g fiber; 4 g protein

For more great recipe ideas, visit www.almondaccents.com.



Preparation Time : 10
minutes