



Tomato and Bean Bruschetta

- 1 pound loaf crusty bread cut into 1/2" slices
- 1-28 ounce can Carmelina chopped tomatoes
(drained well and cut into small chunks)
- 2 tablespoons minced garlic
- 1 medium red onion, diced
- 1/2 cup of extra virgin olive oil
- 1/4 cup of fresh sweet basil, cut in slivers
- salt and pepper to taste
- 1 can canellini beans (drained and rinsed)
- 3 tablespoons balsamic vinegar



Toast bread on a grill or under broiler until golden brown. Mix tomatoes, onion, beans, basil, garlic, olive oil and vinegar together. Add salt and pepper to taste. Allow flavors to blend well at room temperature for at least 30 minutes. Spoon over toasted bread and enjoy.

NOTE: This wonderful topping can be kept in sealed plastic container in refrigerator for up to 5 days, but allow it to warm to room temperature before serving.