



Slow-Roasted Cherry Tomato Bruschetta

Makes 14 pieces

3 pints cherry tomatoes
1 tablespoon extra-virgin olive oil
3 cloves minced garlic
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
1/4 cup sliced fresh basil
1 tablespoon red-wine vinegar
14 slices baguette (preferably whole-wheat) toasted

- Preheat oven to 325° F
- Toss tomatoes with oil, garlic, salt and pepper. Place on a baking sheet and roast until broken down, 45-55 minutes
- Combine the roasted tomatoes with basil and vinegar
- Top baguette slices with the roasted tomato mixture
- If desired, garnish with additional sliced basil, anchovy fillets, or Kalamata olives

Nutritional Information (per piece):

Calories: 69
Total Fat: 1g
Saturated fat: 0g
Carbohydrate: 13g
Fiber: 3g
Protein: 3g
Sodium: 178mg

Recipe from www.eatingwell.com