Anytime Bruschetta

SERVES 6

Bruschetta, the iconic Roman starter, can be enjoyed all year - not just in the summer. This recipe is so simple and delicious to make anytime, and you can make countless variations, adding everything from shaved Parmesan & baby arugula to lemon zest, ricotta, beans, chilies, olives, tuna, and more.

Ingredients

- 1 can (14.5 oz.) petite diced tomatoes
- 12 diagonal-cut slices of baguette (1/2-inch thick)
- 4 Tbsp. olive oil, divided
- 1/2 tsp. kosher salt
- 2 Tbsp. thinly sliced or hand-torn fresh basil

Instructions

1. Preheat oven to 450°F. Drain tomatoes in a colander, reserving juice to refrigerate or freeze for other uses (see Tips).

2. Meanwhile, brush bread on both sides with 3 Tbsp. oil. Place on a baking sheet and toast in the oven 4 to 5 minutes, until golden. Turn over and toast 3 to 4 minutes, until golden. Let cool to room temperature.

3. Combine drained tomatoes, remaining 1 Tbsp. oil and salt in a bowl; stir. Spoon 1 heaping Tbsp. tomatoes onto each piece of toasted bread and garnish with basil. Serve immediately.

Tips: To make larger bruschetta, prepare recipe as directed, except toast 6 slices rustic country-style bread, such as ciabatta, instead of baguette. Tomato juices can be used in other tomato sauces, roasts, soups, stews, braises, slow cooker dishes, and more. Store in a separate closed container. Keeps 2 days in the refrigerator, 2 months in the freezer.

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Anytime Bruschetta Recipe Variations
Prepare as directed, except:

Warm Bruschetta
After seasoning tomatoes in Step 3, microwave 1 to 1 1/2 minutes before topping toasts.

Tomato-White Bean Bruschetta
Double the amount of bread toasted in Step 2 and add 1 can (15 oz.) rinsed and drained cannellini beans and 1/4 tsp. more salt with tomatoes in Step 3.

Ricotta Bruschetta
Mix 1/4 tsp. freshly ground black pepper and a pinch of salt into 1 cup ricotta; spread 1 heaping Tbsp. on each toast before topping with tomatoes and basil.

Lemony Bruschetta
Add 2 tsp. finely grated lemon zest to tomatoes in Step 3 and add extra zest to garnish.

Tomato Bruschetta with Parmesan & Arugula
In place of basil in Step 3, use a vegetable peeler to shave curls from a Parmesan block over bruschetta; top with baby arugula leaves.

Spicy Bruschetta
Stir 1 to 2 tsp. minced Calabrian chiles (2 to 4 chiles) or 1/2 tsp. dried red pepper flakes with tomatoes in Step 3 before topping toasts.

Roasted Tomato Bruschetta
Preheat oven to 375°F. After seasoning tomatoes in Step 3, spread onto a baking sheet double-lined with parchment paper. Bake in center of oven until lightly caramelized, about 40 minutes. Top toasts and garnish with basil.

Garlicky Tomato Bruschetta
Rub warm toasts with cut sides of 1 garlic clove in Step 2.

Tuna Bruschetta
Divide 1 can (4 oz.) drained, oil-packed tuna among tomato-topped toasts in Step 3 before garnishing with basil.

Tomato Bruschetta with Olives
Stir 1/2 cup coarsely chopped pitted green olives with tomatoes in Step 3.

Tomato Bruschetta with Crisped Pancetta
Crisp 4 oz. thinly sliced pancetta in a dry skillet over medium heat, turning pieces over as needed for even browning, about 5 minutes total. Transfer to paper towels to cool slightly, then top tomatoes on toasts.

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