

BRUCHETTA

2 OZ / 60G SUN-DRIED TOMATOES
1 ¼ C BOILING WATER
14 IN FRENCH BREAD
1 LARGE GARLIC CLOVE
¼ C PITTED BLACK OLIVES DRAINED AND QUARTED
2 TS OLIVE OIL
2 TB FRESH BASIL-CHOPPED
¼ C SHREDDED LOW FAT MOZZARELLA CHEESE
SALT & GROUND PEPPER
FRESH BASIL LEAVES FOR GARNISH

STEP 1

PLACE SUN-DRIED TOMATOES THEN POUR BOILING WATER.
LET IT SIT FOR 30 MIN. PAT DRY AND SLICE STRIPS.

STEP 2

TRIM BREAD ENDS. CUT 12 SLICES. ARRANGE IN A PREHEATED
BROILER; COOK 1-2 MIN ON EA SIDE UNTIL GOLDEN BROWN.

STEP 3

RUB GARLIC BOTH SIDES. TOP ONE SIDE W/GARLIC/SUN-DRIED
TOMATOES AND OLIVES

STEP 4

LIGHTLY BRUSH OLIVE OIL AND SEASONING=BASIL
MOZZARELLA. BROIL 1-2 MIN OR UNTIL CHEESE MELTS.
GARNISH WITH FRESH BASIL LEAVES.