

# BRUSCHETTA WITH WARM TOMATOES

## INGREDIENTS

- 2 1/2 cups grape, pear, or cherry tomatoes
- 3 tablespoons thinly sliced fresh basil
- 2 tablespoons finely chopped shallots
- 2 teaspoons olive oil
- 1/4 teaspoon sea salt
- 1/4 teaspoon balsamic vinegar
- 1/8 teaspoon freshly ground black pepper
- 1 garlic clove, minced
- Cooking spray
- 4 (1-ounce) slices gluten-free French bread
- 1 garlic clove, halved



## DIRECTIONS

1. Combine first 8 ingredients, and let stand 1 hour.
2. Heat a medium nonstick skillet over medium heat. Coat pan with cooking spray. Add tomato mixture, and cook 10 minutes or until thoroughly heated, stirring occasionally. Remove from heat.
3. Heat a grill pan over medium-high heat. Coat pan with cooking spray. Add bread; cook 2 minutes on each side or until toasted. Rub 1 side of each toast slice with the cut sides of garlic clove halves. Serve tomato mixture over toast.

**Chef's Notes:** Heating tomatoes intensifies sweetness while preserving bright, fresh flavor.

**Nutrition:** Calories 806, Fat 15g, Protein 29g, Carbohydrate 140g, Sodium 2,128 mg.