

**NUTRITION PER SERVING:**

**CALORIES** 119  
**PROTEIN** 4 G  
**CARBOHYDRATE** 17 G  
**TOTAL FAT** 4 G

**PREP TIME:** 15 MINUTES  
**COOK TIME:** 5 MINUTES

**YIELD:** 4 SERVINGS  
**SERVING SIZE:** 3 BRUSCHETTA SLICES, EACH WITH 2 TBSP TOMATO MIXTURE

$\frac{1}{2}$  WHOLE GRAIN BAGUETTE (FRENCH BREAD), CUT INTO 12 SLICES (OR SUBSTITUTE 3 SLICES WHOLE-WHEAT BREAD, EACH CUT INTO 4 SQUARES)

**1 C** FRESH TOMATOES, RINSED AND DICED

$\frac{1}{4}$  **C** JARRED ROASTED RED PEPPERS, DICED (OR SUBSTITUTE FRESH ROASTED RED PEPPERS) (LEFTOVER FRIENDLY)

**6** KALAMATA OLIVES, RINSED AND SLICED (OR SUBSTITUTE ANY BLACK OLIVE)

$\frac{1}{2}$  **TBSP** OLIVE OIL

**2 TBSP** FRESH BASIL, RINSED, DRIED, AND CHOPPED (OR 2 TSP DRIED)


$\frac{1}{4}$  **TSP** GROUND BLACK PEPPER



# BRUSCHETTA

ROASTED RED PEPPERS ADD EXTRA ZING TO THIS CLASSIC CHOPPED TOMATO DISH

- 01 Lightly toast baguette slices.
- 02 Combine remaining ingredients, and toss well.
- 03 Top each bread slice with about 2 tablespoons of tomato mixture, and serve.

 Younger children can help arrange the sliced bread on the tray and add the toppings. Older children can make the recipe themselves.

