

# Labrittany's Bruschetta

## Ingredients:

Cherry tomatoes (1 PKG)  
Red onion (1/4 or too liking)  
Minced garlic (2 cloves)  
Garlic salt  
Fresh basil (1PKG)  
Cream cheese (SMALL CONTAINER)  
Shaved Parmesan, Romano, & Asiago  
Balsamic glaze  
Rosemary Olive Oil Bread sliced  
Extra Virgin Olive Oil (2-4 TBSP)

## Instructions:

Preheat oven to 350.

-Brush bread slices with olive oil.

-Place bread in oven for 6-7 minutes until warmed through and gently crisped.

Remove from oven and set aside.

-Chop tomatoes, 1/4 red onion or less, 1-2 minced garlic cloves, and put into a medium bowl. Add garlic salt to the tomato mixture and stir. Let marinate in fridge 2 hours or up to 24 hours. (you can use food chopper or food processor to make it easier!).

-Chop fresh basil and add to the tomatoes and stir to mix well.

-Assemble bruschetta by layering cream cheese, bruschetta tomato mixture, Parmesan cheese, and a drizzle of balsamic glaze onto each bread slice.

Enjoy as a snack with family or take as a side for girlfriend night!!