



Roasted Tomato Bruschetta

by George Duran

The mouth-watering scents coming from this dish are sure to make your neighbors knock on your door for a taste. Get ready for perhaps the best appetizer ever!

Ingredients

- 4 cans (14.5 oz. each) Hunt's® Stewed Tomatoes, well drained
- ½ cup olive oil
- 1 cup packed basil leaves, chopped
- ½ cup fresh oregano, chopped
- 6 garlic cloves, minced
- 1 medium red onion, finely chopped
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper
- PAM® No-Stick Cooking Spray
- 1 loaf whole grain bread or loaf of your choice
- Extra virgin olive oil

Pre-heat oven to 325° F and line a baking sheet with aluminum foil, spraying it with PAM® cooking spray.

Drain the stewed tomatoes and place in a large bowl. Mix in the rest of the ingredients and combine.

Spread tomato mixture evenly across the aluminum lined baking sheet and bake for 1.5 hours, mixing the tomatoes half way through. Place in a glass bowl and allow to come to room temperature.

Separately, cut thick slices of bread and lightly brush with olive oil. Toast slices and evenly spread the tomato mixture on top. Serve with more olive oil if desired and season with more salt if needed.

Makes 8-10 servings

Hands On: 15 minutes **Total:** 1 hour 45 minutes **Makes:** 8-10 servings