Pesto “Bruschetta”

Prep Time: 10 Min

Cook Time: 10-12 Min

Grocery List

* 1 Large French Crusty Bread
* 1 Cup fresh Baby Spinach
* 10-15 Medley Tomatoes

\*\*Some halved, some quartered, depending on size

* ½ Red Onion, diced
* 1 ½ Cup prepared Pesto
* Olive Oil
* Sea Salt

**OPTIONAL**

* Shredded Parmesan
* Sundried Tomatoes



1. Preheat the oven to 450 on Broil.
2. Halve the Loaf lengthwise so you are working with two equal sized pieces.
3. Drizzle olive oil over the open faced parts of the bread. Split the pesto evenly between both halves. Using a wooden spoon, smear the pesto along all the outside edges and work your way into the middle.
4. Next, lay the spinach, tomatoes, and onions. Drizzle again with olive oil from one end to the other.

\*\*Medley tomatoes are any combination of Grape Tomatoes, Golden Grape Tomatoes, Baby Roma Tomatoes, Zebrinos, Cherry or Yellow Cherry Tomatoes. They add a lovely colour and vibrancy to a tomato dish!

1. Broil on bottom oven rack for 10 – 12 Minutes (Watch for the outside edges to stay brown. Remove before ANY blackening happens.)
2. Remove and allow to cool for a minute or two. Crack some sea salt over both halves before serving. Slice and serve.

