



Tomato & Balsamic Bruschetta

Servings: 16

Prep Time: 30min

Cook Time: 40min

Ingredients

- 1 French bread baguette, cut into 16 slices
- 2 cloves garlic, halved
- 1 tub Cream Cheese
- 24 cherry tomatoes, cut in half
- 1/2 cup slivered red onions
- 2 Tbsp. Balsamic Vinegar
- 2 Tbsp. olive oil
- 1 tsp. brown sugar
- 1/8 tsp. pepper
- 1/4 cup fresh basil leaves (about 8), torn

Directions

1. Heat oven to 200°C.
2. Place bread slices in single layer on baking sheet. Bake 3 to 4 min. on each side or until toasted on both sides. Rub with garlic. Cool.
3. Spread toast slices with reduced-fat cream cheese; top with tomatoes and onions.
4. Whisk vinegar, oil, sugar and pepper until blended; drizzle over toast slices. Top with basil.