

Roasted Garlic on Bruschetta



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Ingredients:

1 bulb garlic
3 T. olive oil, divided
1 16-oz. French baguette
Salt
2 T. grated Parmesan cheese

Instructions:

Preheat oven to 375 degrees.

Slice garlic bulb in half crosswise; drizzle each half with 1 ½ teaspoons olive oil. Wrap in foil and bake until soft, about 45 minutes.

To make bruschetta, cut the bread on the diagonal into 1/3"-thick slices. Brush the bread on both sides with 2 tablespoons of olive oil and season lightly with salt. Arrange in a single layer on a baking sheet. Bake about 15 minutes, turning once halfway through. To serve, sprinkle each piece of bread with Parmesan cheese and serve with roasted garlic, spreading garlic on toasted bread. Serves 8

Kalamata Olive Spread (alternative topping)

1 c. pitted Kalamata olives
1 T. olive oil
1 clove garlic, minced
2 ½ T. Parmesan cheese

In a food processor, blend all ingredients until well mixed.