Cannellini Bean and Kalamata Olive Bruschetta Over Grilled Multi Grain Bread

Method:
In a large mixing bowl place the cannellini beans and basil. Cut grape tomatoes in half and place in bowl with beans. Cut olives in half, making sure there are no pits in them. Place Olives in bowl with rest of the mixture. Peel the red onion and slice thinly. Chop 3 clove of garlic. Add Onion and garlic to the mixture. Add 2 oz. of olive oil and mix well.

Slice the baguette in half length wise. Chop the remaining garlic clove and mix with the remaining olive oil. Brush both pieces of the baguette with the olive oil mixture and grill on hot grill until toasted.

Cut bread into 6 even pieces and place the grilled bread on a platter and top with the Bruschetta mixture. Garnish with Parmesan cheese.

Provides 6 individual servings.