



**Catholic  
Health Services**  
*of Long Island*  
At the heart of health

## **Cannellini Bean and Kalamata Olive Bruschetta Over Grilled Multi Grain Bread**

1 1/2 cups  
1 cup  
3/4 cup  
2 Tablespoon  
4 each  
1 each  
1/4 teaspoon  
2 oz  
4 oz.  
1 each

Cannellini Beans Cooked  
Grape or Cherry Tomatoes  
Kalamata Olive Pitted  
Fresh Chopped Basil  
Cloves of Garlic  
Small Red Onion  
Sea Salt  
Shaved Parmesan Cheese  
Olive Oil  
12 inch Multi Grain Baguette



### **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.

