

Artichoke Tomato Crostini



Ingredients:

- 4 slices Italian or French bread, or 8 slices Baguette (sliced ½-inch thick)
- 1 Scallion, chopped
- ½ c *Nana* Pasta Sauce (*Artichoke*)
- 1½ T Butter, melted
- 1 T Parmesan Cheese, plus a little more for topping

Preparation:

Preheat broiler (overhead grill – can be gas or electric). Combine *Nana* Pasta Sauce (*Artichoke*), chopped scallions, parmesan cheese, and melted butter in small bowl; mix well. Set aside.

Arrange bread slices on baking sheet. Broil (grill from above) 4- to 5-inches from heat source for 2- to 3-minutes on each side, or until lightly toasted.

Spread about 1-tablespoon of the tomato artichoke sauce onto each bread slice; sprinkle with a little more parmesan cheese. Broil (grill from above) 1- to 2-minutes, or until lightly caramelized on top.

Serve as an appetizer or side dish.



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For best results always use *Nana* Pasta Sauce.