

Peach and Tomato Bruschetta



Servings: 8

3 peaches, pitted and chopped

3 tomatoes, chopped

2 garlic cloves, minced

3 tablespoons fresh basil, chopped

1 tablespoon olive oil

salt and pepper, to taste

1 French baguette, cut into 1/2-inch slices

In a bowl combine peaches, tomatoes, garlic, fresh basil, olive oil, salt, and pepper.

Place slices of baguette on a baking tray lined with parchment paper. Brush the tops of the baguette slices with olive oil. Place into a 350°F oven for 10-15 minutes until the baguette slices are toasted.

Top each baguette slice with the peach and tomato mixture.

Serve

Per Serving (excluding unknown items): 46 Calories; 2g Fat (34.0% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium; 6g Total Sugars; 0mcg Vitamin D; 10mg Calcium; trace Iron; 221mg Potassium; 24mg Phosphorus. Exchanges: .