

# Slow Roasted Cherry Tomato Bruschetta



## Ingredients

3 pints cherry tomatoes  
1 Tbsp extra virgin olive oil  
3 cloves garlic, minced  
1/2 tsp salt  
1/2 tsp freshly ground pepper  
1/4 cup sliced fresh basil  
1 Tbsp red wine vinegar

14 slices whole wheat baguette,  
toasted

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## Instructions

Preheat oven to 325 degrees. Toss tomatoes with olive oil, garlic, salt and pepper. Place on a baking sheet and roast until broken down, 45 - 55 minutes. Combine the roasted tomatoes with basil and vinegar. Top baguette slices with the roasted tomato mixture. Garnish with fresh basil and kalamata olives.

## Nutrition Information Per Serving

Serves 14  
Calories: 69  
Fat: 0 gm  
Sodium: 178 mg  
Fiber: 3 gm  
Carbohydrates: 13 gm  
Protein: 3 gm