

## Ingredients

- 3 roma tomatoes
- 2-3 basil leaves
- 2-3 sprigs of parsley
- ½ tbsp parmesan cheese
- 2-3 tbsp extra virgin olive oil
- 2-3 tbsp minced garlic1 loaf french bread
- salt and pepper, to taste

## Directions

- Dice tomatoes, parsley, and basil and toss in a small mixing bowl.
- 2. Add olive oil, parmesan, garlic, salt, and pepper.
- 3. Toss all ingredients and keep cool.
- 4. Slice bread diagonally and place on a baking sheet.
- 5. Drizzle with olive oil and toast at 375 degrees for 5 minutes. Top with bruschetta mixture.
- 6. Serve and Enjoy!

**Healthy Tip:** Olive oil is heart healthy fat!

Calories 153 Total Fat 1 g Saturated Fat 0 g Cholesterol 0 mg Sodium 339 mg Total Carbohydrate 30 g

Dietary Fiber 2 g Sugars 1 g Protein 6 g