



## Tuscan Bruschetta Arugula Salad

INGREDIENTS	MEASUREMENTS
<b>Garlic Crostini</b>	
French Baguette — sliced	2 each
Garlic Olive Oil	2 tablespoons
<b>Tuscan Roasted Tomatoes</b>	
Grape Tomatoes — halved	16 ounces
SupHerb Farms Fusions® Tuscan Tomato	1/4 cup
Basil — chiffonade	1/4 cup
Red Onion — diced	1/4 cup
<b>Dressed Arugula</b>	
Baby Arugula Greens	8 ounces
Garlic Olive Oil	1 tablespoon
Kosher Salt	2 teaspoons
<b>Toppings</b>	
Balsamic Glaze	2 tablespoons
Parmesan Cheese — shaved	1/4 cup

### PREPARATION

1. Slice baguette in 1/4 inch slices on a bias cut.
2. Drizzle the baguette with garlic olive oil.
3. Bake in oven for 10 mins or until golden brown.
4. In a mixing bowl toss, halved grape tomatoes, red onion, basil and SupHerb Farms Fusions® Tuscan Tomato until tomatoes are fully covered.

### TO SERVE

Build crostini in this order: Sliced crostini, dressed baby arugula, tomato bruschetta, balsamic glaze, shaved parmesan.