

Tomato Crostini

½ cup chopped plum tomato
1 tablespoon chopped fresh basil
1 tablespoon chopped pitted green olives
1 teaspoon capers
½ teaspoon balsamic vinegar
½ teaspoon olive oil
Salt and fresh pepper
1 garlic clove, minced
4 1-inch-thick slices French bread baguette
1 garlic clove, halved

Preheat oven to 375°.

Combine first 9 ingredients. Lightly coat both sides of bread slices with cooking spray and arrange in a single layer on a baking sheet. Bake at 375° for 4 minutes on each side. Rub 1 side of bread with halved garlic and then top with tomato mixture.

Yield: 2 servings

Source: Cooking Light