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# *Pesto and Tomato Bruschetta*

**Prep Time:** 40 mins

**Total Time:** 40 mins

## **Ingredients**

- 24 slice(s) baguette, toasted
- 1 ounce(s) cheese, Parmesan, shaved
- 1 cup(s) tomato(es), cherry, red or yellow, halved or quartered, or 2 plum tomatoes, sliced
- 1 cup(s) lettuce, arugula
- 1/4 cup(s) cheese, Parmesan, grated
- 1 clove(s) garlic, quartered
- 1 tablespoon oil, olive
- 1 tablespoon vinegar, white balsamic
- 1/4 teaspoon salt
- basil, fresh, (optional)
- nuts, pine nuts, (optional)
- 1 cup(s) basil, fresh
- 1/4 cup(s) nuts, pine nuts



## **Preparation**

### **Bruschetta:**

1. Spread Pine Nut Pesto onto baguette slices. Top with shaved Parmesan and tomatoes. If desired, top with basil and nuts. Makes 12 (2-slice) servings.

### **Pine Nut Pesto:**

In a small food processor, combine 1 cup firmly packed fresh basil; 1 cup torn fresh arugula or spinach; 1/4 cup grated Parmesan or romano cheese; 1/4 cup toasted pine nuts, chopped walnuts, or chopped almonds; 1 quartered clove garlic; 1 tablespoon olive oil; 1 tablespoon white balsamic vinegar; and 1/4 teaspoon salt. Cover and process with several on-off turns until a paste forms, stopped several times to scrape the side. Process in enough water, adding 1 tablespoon at a time, until pesto reaches the consistency of soft butter.