

Prosciutto, Tomato & Olive Bruschetta



Ingredients

1 pint Cherry Tomatoes, quartered

2 Garlic cloves, minced

¼ cup finely chopped Basil

12 oil-cured black Olives, pitted & finely chopped

6 tbsp EVO oil

Salt & freshly ground Pepper

Ten ½" thick slices Baguette, toasted

10 thin slices of prosciutto

Directions

In a medium bowl, toss the tomatoes with the garlic, basil, olives, olive oil and salt and pepper. Let stand until juicy, about 15 minutes.

Mound the tomato mixture on the toasts, top with the slices of prosciutto and serve.