

Tomato Tapenade Bruschetta

Serves 12

Ingredients:

- 12 Wolferman's® 1910 original recipe mini English muffins, split and toasted
- 2 cloves garlic, minced
- ½ cup extra-virgin olive oil, plus additional olive oil to brush over toasted muffins, divided
- 6 medium Roma tomatoes, seeded and chopped
- 2 Tbsp. minced fresh parsley
- ½ cup chopped fresh basil
- ½ cup sliced black olives or Kalamata olives
- 2 Tbsp. diced green onions
- ½ cup red wine vinegar
- ½ tsp. salt
- Fresh parsley springs or basil leaves, for garnish

Directions:

To prepare tapenade, combine garlic, ½ cup olive oil, tomatoes, parsley, basil, black olives, green onions, vinegar, and salt. Mix well. Note: may be prepared up to 4 hours ahead and refrigerated.

To assemble the bruschetta, brush toasted mini muffin halves lightly with olive oil. Divide tomato tapenade evenly and spread on top of each mini muffin half.

Garnish with a sprig of parsley or a basil leaf.

Bake at 375°F for 35 minutes.

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