

ASPARAGUS *Bruschetta*

makes 8 pieces

16	asparagus spears	16
1 tbsp	PASTENE Pure Olive Oil	15 mL
1 tsp	PASTENE Balsamic Vinegar	5 mL
8	slices of crusty Italian bread, toasted	8
1	jar (8½ fl. oz./265 mL) PASTENE Italian Bruschetta, drained	1
¼ cup	PASTENE Grated Parmesan Cheese	60 mL
	salt and pepper	

- Preheat oven to 400°F (200°C).
- Snap tough ends off asparagus and discard. Peel and wash spears, pat dry and place in a baking dish. Pour olive oil and vinegar over asparagus and roll spears until evenly coated. Season with salt and pepper to taste.
- Cover dish with foil and bake 10 minutes or until asparagus is tender.
- Top toasted bread with Bruschetta and 2 asparagus stalks, cut in 2. Sprinkle Parmesan over top. Serve immediately.



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Peel and wash spears, pat dry and place in a baking dish.



Pour olive oil and vinegar over asparagus and roll until evenly coated. Season with salt and pepper. Cover dish and bake until tender.

CROSTINI AND BRUSCHETTA



4
*Top toasted bread with
Bruschetta.*



5
*Top Bruschetta with
2 asparagus stalks, cut
lengthwise in 2.*



6
*Sprinkle shaved or grated
Parmesan over top. Serve
immediately.*