

Tomato, Olive and Fresh Mozzarella Bruschetta

8 1/2-inch thick slices of crusty Italian bread (pugliese works best)
1/4 c. extra virgin olive oil
1 clove garlic, peeled
3 medium heirloom tomatoes, diced, or 3 cups of cherry tomatoes sliced in half
8 oz. fresh mozzarella, chopped, or bocconcini cut into quarters
1/4 c. chopped Kalamata olives
2 T. basil, chiffonade (cut very finely)
sea salt and fresh ground pepper to taste

1. Preheat grill to medium heat. Brush bread on both sides with olive oil and season with a bit of salt and pepper. Grill bread on both sides until nicely browned. Rub garlic on one side of each bread slice. Set aside.
2. In a small bowl, combine tomatoes, olives, mozzarella, 1 T. of olive oil and basil and season with salt and pepper. To serve, place a generous portion of tomato mixture on each bruschetta and serve immediately.

Nutrition (per serving based on 8 servings): 259.0 calories; 54% calories from fat; 15.8g total fat; 18.1mg cholesterol; 554.8mg sodium; 190.8mg potassium; 19.4g carbohydrates; 1.5g fiber; 0.6g sugar; 18.0g net carbs; 10.0g protein.