

## Cheesy Bruschetta

- 2 oz (60 g) mozzarella cheese
  - 1 oz (30 g) fresh Parmesan cheese
  - 3 tbsp (45 mL) butter, cut into pieces
  - 1 garlic clove, pressed
  - 10–12 slices (¼-in./6-mm thick) French baguette
- Toppers: prepared pesto, marinara sauce or tapenade (optional)



1. Preheat broiler. Grate mozzarella with **Microplane® Adjustable Coarse Grater**. Grate Parmesan with **Microplane® Adjustable Fine Grater**. Combine cheeses in **(2-cup/500-mL) Prep Bowl**; set aside.
2. Melt butter in **Rockcrok™ (2.5-qt./2.35-L) Everyday Pan** or **Rockcrok™ (4-qt./3.8-L) Dutch Oven** over medium-low heat. Press in garlic with **Garlic Press**; stir. Arrange bread slices over butter mixture.
3. Toast bread 1–3 minutes or until bottoms begin to brown, rotating pieces as necessary to brown evenly. Remove pan from heat.
4. Sprinkle cheeses over bread. Place pan 2–4 in. (5–10 cm) from heating element. Broil 2–4 minutes or until cheese is light golden brown; remove from oven. Serve with desired Toppers.

**Yield:** Serves 6

**U.S. Nutrients per serving:** Calories 130, Total Fat 9 g, Saturated Fat 5 g, Cholesterol 25 mg, Sodium 240 mg, Carbohydrate 6 g, Fiber 0 g, Protein 5 g