

## Roasted Asparagus Bruschetta

### Ingredients:

Italian Country Style Bread, cut diagonally  
¾-1 inch thick  
Extra Virgin Olive Oil  
Kosher Salt, freshly ground Black Pepper  
Roasted Fresh Asparagus Spears  
Dried Basil, Garlic Cloves  
Fresh Mozzarella  
Parmegiano Regiano Cheese



### Directions:

Snap the ends off the fresh Asparagus Spears, lay out on baking sheet, toss with extra virgin olive oil, kosher salt, and freshly ground black pepper. Roast in a 425 degree oven for about 8-10 minutes, until nicely colored, not burned. Remove and set aside.

Grill or toast the Italian Bread slices on both sides. While still warm, rub slices with garlic cloves and brush with extra virgin olive oil.

Sprinkle bread with Parmegiano Regiano Cheese, place 3 asparagus spears on each piece, top with a slice of fresh mozzarella, sprinkle with dried basil.

Place slices under the broiler for 1 minute, or just until the cheese begins to melt. Serve immediately or at room temperature.

***This is a method for making Bruschetta. Use your imagination...you could also use a Batard Bread, a basil pesto , or top with lemon- garlic grilled scallops ...options are limitless.***