

Roasted Vegetable Bruschetta

Ingredients

1 eggplant, cut into one-half inch cubes
1 sweet red pepper, seeded and diced
1 medium red onion, sliced into thin wedges
2 Tablespoon olive oil
1 large clove garlic, crushed
Salt and pepper, as desired
1 loaf French whole wheat bread
1 medium tomato, chopped
2 Tablespoons fresh basil, finely chopped
1/4 (one-quarter) cup toasted almond slivers

Method

Preheat oven to 475 degrees. Combine prepared eggplant, red pepper and onion in a mixing bowl. Drizzle with oil and toss until vegetables are coated. Spread vegetables in a single layer in a large cookie sheet or baking pan. Bake for 10 minutes. Turn vegetables and bake 10 minutes more, or until eggplant is tender. Transfer to a bowl and add garlic and salt and pepper. Slice bread into 5/8 inch slices. Place on cookie sheets and bake four minutes or until crisp and browned. Remove from oven and place on serving tray. Spoon eggplant mixture onto bread slices. Sprinkle with chopped tomatoes and basil. Garnish with almond slivers. Serve hot to twelve.