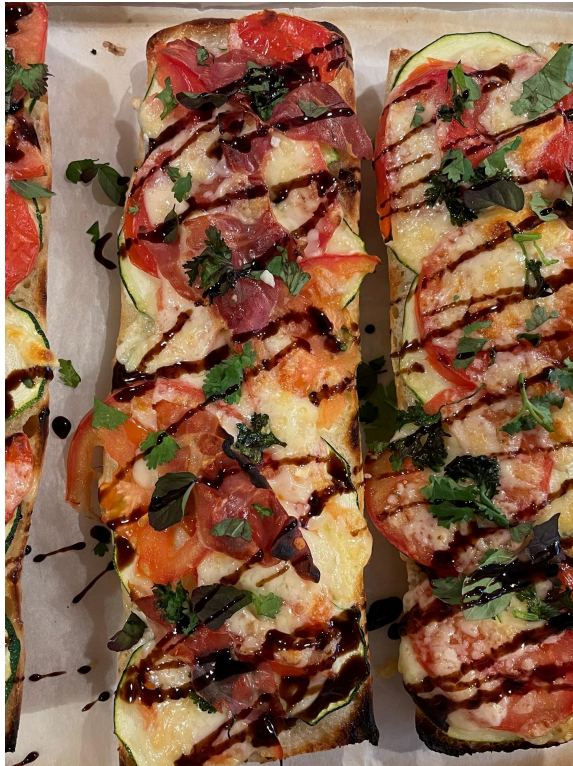


For Busy Peeps- Main or Side

Easy Bruschetta



Ready in **20 minutes**

Serves **6-8 people**

Ingredients

- 1 large French loaf cut in half, or 3 fresh ciabatta buns cut in half
- ½ - 1 cup Mayo
- 1 medium zucchini sliced very thin
- 2 large firm tomatoes sliced very thin
- 1-2 cups fresh shredded or shaved parmesan cheese
- High quality balsamic vinegar
- Basil and or cilantro for garnish - optional

Preparation

1. Set oven to broil
2. Cut bread as if you are going to make a sandwich
3. Spread enough mayo to generously cover the bread
4. Add enough slices of zucchini to cover each piece of bread
5. Next place sliced tomatoes enough to evenly cover the bread
6. Sprinkle cheese generously over bread
7. Broil just long enough for the cheese to melt and for the corners of the bread to brown. Watch very closely so it doesn't burn. About 3 minutes

8. Remove from oven, drizzle balsamic vinegar over it and enjoy the party of flavors in your mouth!

Optional: garish with fresh basil and cilantro. YUMMEEEE!

Tips

Adjust your portions to the size of bread you are using (ciabatta or French loaf) This is such a simple dish that is easy and elegant. Serve with a hearty salad and you are good to go. This also goes well with my Linguini with Clam Sauce recipe.

Spiritual message from this recipe

Broiling brings out the best flavors in your ingredients. It melts the cheese, unifies the flavors, and adds some crunch to the edges. This can happen to us as well when we are put under heat. It brings out our best ingredients, it softens or humbles us, it unifies our intentions. I correlate the crusty part as the firm confidence achieved having overcome a challenge.