



Total Time
50 MIN.

Difficulty
MEDIUM

Yields
24

Serving Size
DIVIDE EACH LOAF INTO 6 EQUAL PORTIONS

Switch up ordinary bruschetta with this jazzed-up alternative, brimming with flavours. Great as a shareable appetizer!.

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Alfredo Sauce	1 tub (4lb)	1 tub (1.8kg)
Mozzarella cheese, shredded , divided	12 cups	3 L
Italian bread*	4 loaves	4 loaves
Plum tomatoes, seeded and diced	16 (1 1/2lbs)	16 (690g)
Garlic, minced	6 cloves	6 cloves
Onions, finely chopped	2 (8 oz)	2 (227g)
Olive oil	1/2 cup	125 mL
Salt	2 tsp	10 mL
Black pepper	2 tsp	10 mL
Fresh parsley, chopped	1/2 cup	125 mL
Parmesan cheese, grated	2 cups	500 mL
Fresh basil, thinly sliced	1 cup	250 mL

INSTRUCTIONS

1. Thaw **Campbell's® Alfredo Sauce** according to package directions. Preheat broiler.
2. Place alfredo sauce in a large saucepan and simmer over medium heat. Add 1/3 of mozzarella cheese, stirring, for 3 to 4 minutes or until melted.
3. Halve loaves* of Italian bread horizontally. Broil for 2 to 3 minutes or until lightly toasted. (*omit broiling step if using flatbread).
4. Spread alfredo sauce and cheese mixture evenly on bread.
5. Toss together tomatoes, olives, garlic, onions, olive oil, salt, pepper and parsley. Divide mixture evenly over halved loaves.
6. Top with remaining 2/3 mozzarella and Parmesan cheese; broil for about 2 minutes or until cheese is melted and bubbly.
7. Sprinkle with sliced basil.



Tip

Tips:

- *Substitute flatbread instead of Italian loaves
- Rub toasted bread with cut garlic clove prior to adding sauce.
- Add fresh or dried oregano to tomato mixture.