

## **Artichoke Lemon Bruschetta**    ( Best of Bridge)

1 Baguette (French, whole wheat is great ) cut diagonally into ½ inch thick slices

### **Topping**

1 can (14 oz/398 ml) artichoke hearts drained and finely chopped

1 roasted red pepper drained and finely chopped (about ¼ cup)

1-2 cloves of garlic

2 Tbsp capers drained

2 Tbsp chopped fresh parsley

¼ tsp salt

2 Tbsp olive oil

2 Tbsp freshly squeezed lemon juice

½ cup freshly grated parmesan cheese

Shaved parmesan cheese to finish

Preheat oven to 375 deg. Lightly brush both sides of each slice of bread with olive oil. Arrange in a single layer on the baking sheet and bake for 10 to 12 mins until golden brown. Allow to cool completely. Can be stored for up to 2 days in air tight container.

Topping: In a large bowl combine the chopped artichokes roasted pepper, garlic, capers, parsley, salt, oil and lemon juice. Stir in grated parmesan cheese and cover and refrigerate for at least 4 hours and up to 2 days.

Preheat the oven to 400 degree. Spoon on topping to toast and arrange on oven proof serving dish or baking sheet. Garnish with shaved parmesan cheese. Bake for 10 mins or until warmed. Topping can be served at room temperature if required.