

Crab Bruschetta



Preparation Time: 10 minutes

INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Crab Delights®, cut in chunks
2	large tomatoes, seeded and chopped
½ cup	minced onion
1	large clove garlic, minced
2 tbsp.	chopped fresh basil
	extra virgin olive oil
	salt and freshly ground pepper
1	baguette, sliced about 1 inch thick
3 cloves	garlic, split lengthwise

Preheat oven to 350° F. Combine first 5 ingredients. Add 2 tbsp. olive oil and toss to combine. Season to taste with salt and pepper.

Arrange baguette slices on baking sheet. Toast in oven until deep golden, about 5 minutes. Immediately rub cut surface of split garlic over one side of bread slices. Drizzle lightly with olive oil. Serve topped with crab mixture.

Printing Instructions:

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