



Makes 8 cups topping for about 20 bruschetta
Preparation Time: 15 minutes
Cook Time: 35 minutes

INGREDIENTS:

2 15-oz. cans no-salt-added cannellini beans, rinsed and drained (3 cups)

2½ cups slivered red onion

½ cup Castelvetrano olives, halved and/or quartered

6 cloves garlic, slivered

¼ cup fresh herb sprigs, such as oregano, basil, thyme, and/or rosemary

2 lb. Campari tomatoes, halved and/or quartered, and/or whole cherry tomatoes on the stem

¼ cup white wine or low-sodium vegetable broth

2 tablespoons white balsamic vinegar

Cracked black pepper

1 loaf whole grain French bread, sliced and toasted, or 12 oz. dry whole wheat pasta, cooked according to package directions, or 4 cups hot cooked quinoa or other grain

Roasted Tomato, White Bean, and Olive Bruschetta

The natural sugar content of campari tomatoes makes them perfect for roasting because they get deliciously soft and sweet the longer they bake. This easy bruschetta dish combines the juicy tomatoes with hearty cannellini beans, briny olives, tangy **red onion**, and a sprinkling of fresh Italian herbs before popping everything in the oven so the flavors can meld together. If you're tempted to eat the veggie mixture straight out of the pan, we wouldn't blame you! But this succulent recipe tastes even better when it's spooned onto slices of toasted whole wheat bread for an appetizer-style snack. Be sure to drizzle the delicious pan juices over the toasts to infuse each bite with extra **Mediterranean** flair. You can also serve this flavorful tomato mixture over pasta or whole grains.

For more bruschetta recipes, check out these tasty ideas:

- [Ratatouille Bruschetta](#)
- [Roasted Strawberry Bruschetta](#)
- [Cherry Tomato Bruschetta Tartines](#)
- [Kale Bruschetta](#)

By Nancy Macklin, RDN

- 1 Preheat oven to 400°F. Line a 15×10-inch baking pan with parchment paper or a silicone baking mat. Arrange beans in center of pan in a 1-inch-thick oval. Top with onion, olives, garlic, and herb sprigs. Top with tomatoes. Drizzle with wine and vinegar. Bake 35 to 40 minutes or until tomatoes start to brown and are very soft. Sprinkle with pepper.
- 2 Spoon tomato mixture over toasted whole wheat French bread, pasta, quinoa, or other whole grains.