

Sun Dried Tomato and Artichoke Bruschetta

A Bountiful Kitchen

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1/3 cup sun dried tomatoes, drained and chopped
3-4 oz marinated artichokes, drained, chopped in half (approx. 1/2 cup before chopping)
1/4 cup parmesan cheese, grated
1/4 cup chopped fresh parsley, plus extra for garnish (optional)
1/3 cup mayonnaise
1/4 teaspoon garlic salt
fresh ground pepper
1 french baguette, cut into 3/4 inch slices

Preheat oven to 350 degrees. Place oven rack on top third of oven.

Gently mix together sun dried tomatoes, artichokes, parmesan cheese, chopped parsley and mayo. Season with garlic salt and pepper.

Spoon mixture onto baguette slices and place on baking sheet.

Bake for about 10-12 minutes. The topping should puff up slightly and turn bit golden on top.

Remove from oven. Place on plate and serve immediately, sprinkle with additional chopped parsley if desired.

Makes about 12-15 slices.

Tips:

-You may substitute regular canned artichokes (in water) for marinated artichokes. If using regular canned artichokes, add one teaspoon of lemon juice to the recipe.

-To "drain" the sun dried tomatoes, I use a fork to remove the tomatoes from the jar. No need to use a strainer.

-Brush the baguette slices with olive oil and toast them under the broiler if you like the bread more crunchy. Top with the spread and bake as directed.

-To serve as a dip, simply mix up the artichoke and tomato mixture and spoon into a small oven proof dish. Bake for 15 minutes as directed. Serve with veggie slices, chips, crackers, pita slices or bread.