



Artichoke Bruschetta

Ingredients

- drizzling of [Fustini's Tuscan Herb olive oil](#)
- 1 8-ounce package of cream cheese, softened
- 1 jar [Fustini's Artichoke Parmesan Spread](#)
- 1/2 cup grated Parmesan cheese
- French baguette loaf of bread, cut at an angle into 1/3-inch slices
- fresh chopped parsley or paprika, for garnish

Directions

Step 1.

Preheat broiler to high. Drizzle bread with olive oil and toast until lightly golden. Spread each slice of bread with cream cheese then dollop a generous amount of artichoke mixture on each baguette slice and spread all the way to the edges (which will prevent them from burning).

Step 2.

Arrange bruschetta on a baking sheet. Sprinkle with Parmesan. Broil for 2 to 3 minutes or until topping is bubbly and starting to turn golden brown. Garnish with chopped parsley or a light sprinkling of paprika, if desired. Serve hot