

## ASIAGO CHEESE BRUSCHETTA BITES

- 1 loaf Mini baguette
- Prosciutto
- Mushrooms, sliced
- Fresh spinach whole leaves
- Tomatoes, sliced
- Red onion, chopped
- Fresh herbs (lemon thyme rosemary, and oregano)
- Chia seeds for garnish (optional)
- Saputo Asiago Cheese, freshly grated

1. Slice bread into 1/2-inch slices and lay out on a cookie sheet. Add a little Asiago cheese to the bread and layer on topping ingredients.
2. Add extra cheese on top if desired. Bake for about 8 minutes at 350°F.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 loaf Mini baguette</a> , <a href="#">Chia seeds for garnish (optional)</a> , <a href="#">Fresh herbs (lemon thyme rosemary, and oregano)</a> , <a href="#">Fresh spinach whole leaves</a> , <a href="#">Mushrooms, sliced</a> , <a href="#">Prosciutto</a> , <a href="#">Red onion, chopped</a> , <a href="#">Saputo Asiago Cheese, freshly grated</a> , <a href="#">Tomatoes, sliced</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Italian</a>
<b>Serving Size</b>	6