



## Roasted Sausage and Tomato Bruchetta

### INGREDIENTS

- 1 pack Sausage, sliced into small pieces (flavor is your choice)
- 1 tsp balsamic vinegar
- 1/4 cup fresh chopped parsley
- 1 cup sun-dried tomatoes (or cherry tomatoes)
- 3/4 cup grated parmesan cheese
- 1 loaf of Italian or French bread, sliced into 1/2 to 3/4 inch slices
- Cooking spray

### INSTRUCTIONS

1. In a non-stick pan with cooking spray, cook sausage for about 5 minutes, until the sausage is lightly browned and tender. Transfer to a medium bowl.
2. In the same bowl, add the balsamic vinegar, parsley, and sun-dried tomatoes. You can also add salt and pepper to taste.
3. Toast the bread slices until golden brown, and top with the mushroom mixture.
4. Serve warm, topped with parmesan cheese and garnish with some basil, and balsamic glaze