

# GRANQUESO® BRUSCHETTA

Adapted from Patricia Cobe, Editor, Restaurant Business Magazine

*This recipe works well with an array of vegetables – try substituting your favorite seasonal varieties (fresh, roasted or sautéed).*

**Yield:** 10 - 12 servings

## *method:*

- Preheat oven to 375° F.
- Slice each roll into ½ inch slices and place on a baking sheet that has been lightly coated with olive oil. Bake for 5 minutes, remove from oven and cool on baking sheet.
- Heat olive oil in a sauté pan over medium heat; add leeks and mushrooms and cook for approximately 7 minutes, or until softened.
- Stir in garlic and sun-dried tomatoes and cook for an additional 2 - 3 minutes.
- Evenly divide leek and mushroom mixture among the bread slices. Top with **GranQueso®** and return baking sheet to oven.
- Bake for an additional 5 - 7 minutes, or until cheese has fully melted.

## *ingredients:*

- 2 whole wheat Bolilo rolls
- 2 tablespoons olive oil, plus additional for baking sheet
- 2 leeks (white and light green parts only), washed and thinly sliced
- 4 ounces assorted fresh gourmet mushrooms
- 2 cloves garlic, minced
- ¼ cup sundried tomatoes, chopped
- 8 ounces **GranQueso®**, shredded