

Mediterranean Olive Bruschetta 34oz

New Exclusive Item for Costco

Who knew eating so healthy would taste so good! Use this Mediterranean Olive Bruschetta with your favorite foods such as Grilled Breads, Crackers, Salads, Wraps, Pizza, Sandwiches, Chicken or Fish. Enjoy this healthy food!



Grilled Chicken Bruschetta Recipe (2 Servings)

Ingredients

1. 1 cup Traganò Mediterranean Olive Bruschetta
2. 2 boneless skinless chicken breasts
3. ¼ cup extra virgin olive oil
4. Salt to taste
5. Pepper to taste
6. 2 garlic cloves minced
7. ¼ cup chopped basil

How to Make Bruschetta Chicken

1. Open a jar of Traganò Mediterranean Olive Bruschetta - and set 1 cup aside.
2. Beat Chicken - Beat the chicken breasts until they have an even thickness.
3. Season Chicken - combine the olive oil with minced garlic and chopped basil. Add chicken and coat on all sides.
4. Grill Chicken - Grill the chicken over medium heat 3-5 minutes per side, or until temperature reaches 165 degrees. Remove from heat.
5. Plate the Chicken - place cooked chicken on a plate, top with Traganò Mediterranean Olive Bruschetta

Mediterranean Foods

Have overwhelming health benefits! The Mediterranean diet is ranked as one of the top diets by a panel of health experts at U.S. News & World Report. An overwhelming amount of research shows it can lead to....

Longer Life

Better Brain Health

Lasting Weight Loss

Heart Health

Lower Rates of Cancer

Reduction in Rates of Type 2 Diabetes

Nutrition Facts

Servings: 32, Serv, size: 2

Tbsp (30g), Amount per serving:

Calories 110

Total Fat 12g

Cholesterol 0mg

Sodium 480mg

Total Carb 1g

Sugars 0g

Protein 0g