

## Tex Mex Bruschetta

Serves: 10 to 12

Prep Time: 20 minutes

Cook Time: 8 to 10 minutes

8 slices NEW YORK BRAND TEXAS GARLIC TOAST, prepared according to package directions

One 4.5 (ounce) can chopped chilies

1 cup black beans, drained and rinsed

1 cup chopped cooked chicken meat

2 Tbsp. chopped red onion

1/2 cup chopped tomatoes

1/4 cup chopped cilantro, plus whole leaves for garnish

2 Tbsp. fresh lime juice

1 Tbsp. balsamic vinegar

2 Tbsp. olive oil

2 Tbsp. chipotle sauce

Salt and freshly ground black pepper to taste

1 cup grated swiss cheese



Slice prepared Texas Toast in half on an angle and arrange them on a serving tray.

In a large mixing bowl, combine remaining ingredients, except for cheese. Spoon mixture evenly onto each piece of toast and sprinkle with swiss cheese. Garnish with a spring of cilantro. Serve.

(Note: Bruschetta mixture can be made several hours ahead and stored covered in refrigerator.)