

SINCE 1896



PREMIUM

PETITE-CUT®

TOMATOES

Diced in Rich Juice



NET WT  
14.5 OZ  
(411g)



PLEASE RECYCLE

### Nutrition Facts

Serving Size 1/2 cup (126g)  
Servings Per Container about 3 1/2

Amount/Serving

Calories 25 Calories from Fat 0

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 250mg 10%

Total Carbohydrate 6g 2%

Dietary Fiber 2g 8%

Sugars 4g

Protein 1g

Vitamin A 10% • Vitamin C 15%

Calcium 2% • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: TOMATOES, TOMATO JUICE, TOMATO PUREE, SALT, CALCIUM CHLORIDE, CITRIC ACID.

### Bruschetta

Prep: 15 minutes  
Cook: 30 minutes  
Servings: 8

- 1 can (14.5 oz.) S&W® Petite-Cut® Diced Tomatoes, drained
- 2 Tbsp. finely chopped fresh basil
- 1 small clove garlic, finely minced
- 1 tsp. olive oil

- 1/2 Baguette French bread, cut into 3/8-inch slices
- Olive Oil
- Additional fresh basil

1. Combine tomatoes, basil, garlic and 1 tsp. olive oil in bowl; cover and refrigerate at least 30 minutes.
2. Preheat broiler. Arrange bread slices on baking sheet; lightly brush both sides of bread with olive oil.
3. Broil until lightly toasted, turning to toast both sides, cool on wire rack.
4. Bring tomato mixture to room temperature. Spoon tomato mixture over bread. Top with additional fresh basil and serve immediately.



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QUESTIONS OR COMMENTS?  
CALL 800-252-7033  
(MON.-FRI.).

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REFRIGERATE ANY UNUSED PORTION IN A SEPARATE, COVERED CONTAINER.

\*NET CARBS PER SERVING = TOTAL CARBS MINUS FIBER



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