



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### BRUSCHETTA MIX

1 jar (8.5 ounces) sun-dried julienned tomatoes in oil  
2 teaspoons Italian Herb seasoning  
2 cups crunchy toasted rice cereal squares

2 cups parmesan goldfish crackers  
1 bag (5.5 ounces) mini garlic bread chips  
¼ cup finely grated parmesan cheese

1. Preheat oven to 250 degrees F. Line jellyroll pan with foil; set aside.
2. Drain ¼ cup oil from sun dried tomatoes into 1-cup glass measure. Add Italian seasoning. (Reserve tomatoes and remaining oil for other uses.)
3. In large bowl, combine cereal, crackers, and bagel chips. Drizzle oil mixture over cereal mixture; toss until well mixed.
4. Spread mixture on prepared jellyroll pan.
5. Bake in 250 degree oven, stirring once until crisp and lightly browned, about 20 minutes.
6. Sprinkle parmesan cheese over cereal mixture and toss until well mixed.
7. Spread onto parchment-lined tray and cool completely.
8. Store in airtight container.

Makes about 8 cups.

