



米ブラウズ

**RICE BROWNS™**

CRISPY SUSHI RICE

MADE IN LOS ANGELES

# Crispy Rice Bruschetta

(Yields 10 Pieces - Works Of Art)

- **2 Packages of Rice Browns**  
Lightly pan fry Rice Browns until extra crispy  
(about 2 min per side)
- **3 Roma Tomatoes**  
cut in half, take seeds out, cut into quarters - slice  
into strips then cut into little pieces and place in bowl)
- **2 Tablespoons of Extra Virgin Olive Oil**
- **1 oz of Parmesan Cheese**
- **Teaspoon Salt and Pepper (to taste)**
- **5 Basil Leaves**  
rolled on top of each other and cut into little  
strips "Chiffonade"
- **2 Cloves Garlic (finely chopped) add Garlic! BAM!**
  - Combine Tomatoes, Olive Oil, Parmesan, Salt and Pepper,  
Garlic - Mix together, spoon onto Rice Browns and garnish  
with Basil Chiffonade
  - (If you want to pump up the Rice Brown, substitute the regular  
garlic with roasted garlic)  
Preheat Oven at 375°, Cut tops in half of 2 Heads of Garlic,  
Generously drizzle some Olive Oil on both heads.

## Get Insano? !Why Not?!

- Add some Fresh Herbs & wrap in aluminum foil  
Bake for 45 min, Let cool and **ENJOY!**