Toast or grill thick slices of rustic bread, then rub with halved garlic cloves, drizzle with extra-virgin olive oil, and sprinkle with salt—that’s what makes bruschetta a first-rate base for a range of toppings. Thanks to protein-rich items such as beans and tuna, along with cheese and hearty vegetables, each of the options here is nothing short of satisfying, and can double as dinner.

### Bruschetta with Assorted Toppings

**BRUSCHETTA**  
*makes about 20*

1. loaf rustic Italian bread or baguette
2. garlic cloves, halved
   - Extra-virgin olive oil, for drizzling
   - Coarse salt
   - Toppings (recipes follow)

Heat broiler with rack 4 inches from heat source. Cut bread into ½-inch-thick slices on the bias. Arrange in a single layer on a rimmed baking sheet. Broil until toasted and crisp, 1 to 2 minutes. Rub with the cut sides of garlic halves, then drizzle with oil and sprinkle with salt.

**MAKE AHEAD** Toasts can be stored in an airtight container at room temperature up to 1 day.

**CHICKPEA, OLIVE, AND TUNA**  
*makes 20*

1. tablespoons extra-virgin olive oil, plus more for drizzling
2. garlic cloves, thinly sliced
3. cans (each 15.5 ounces) chickpeas, drained and rinsed
   - Crushed red-pepper flakes
4. cup pitted Kalamata olives, halved
   - Coarse salt and freshly ground black pepper
   - Bruschetta
5. jar (6.7 ounces) oil-packed tuna, preferably fillets, flaked into bite-size pieces

1. Heat oil in a large skillet over medium-high. Add garlic and cook, stirring, just until fragrant. Add chickpeas and season with red-pepper flakes; cook, tossing, until warmed through, about 5 minutes. Stir in olives. Season with salt. Lightly mash mixture with a fork.

2. Dividing evenly, spoon chickpea mixture on toasts and drizzle with more oil; top with tuna, season with black pepper, and serve.