

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*

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- 1 loaf rustic Italian bread or baguette
 - 4 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*

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- 3 tablespoons extra-virgin olive oil, plus more for drizzling
 - 2 garlic cloves, thinly sliced
 - 2 cans (each 15.5 ounces) chickpeas, drained and rinsed
 - Crushed red-pepper flakes
 - 1 cup pitted Kalamata olives, halved
 - Coarse salt and freshly ground black pepper
 - Bruschetta
 - 1 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.