

Tomato Basil Bruschetta

Ingredients:

2 mini-loaves Italian bread, cut into 1/2 inch diagonal slices

8 Roma tomatoes, chopped and drained

2 garlic cloves, minced

1/2 red onion, chopped

6 fresh basil leaves

2 Tablespoons oil

Salt to taste

Pepper to taste



Directions:

1. Preheat oven to 400 degrees F. Place bread on a baking sheet in a single layer. Bake about 5 to 7 minutes until it begins to brown slightly.
2. Combine tomatoes, garlic, onion, basil and oil in a bowl. Season with salt and black pepper, to taste (if you wish).
3. Place toasted bread on a serving platter.
4. Serve the tomato mixture in a bowl with a serving spoon and let everyone help themselves. Or place some on each slice of bread and serve immediately.

Recipe adapted from Veggie Bites, Jennifer Blazek, Dane County Extension

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