

Tomato Basil Bruschetta

3 Servings

Ingredients:

8 tomatoes (ripe, Roma plum, chopped)

2 garlic clove (minced)

1/2 red onion (chopped)

6 basil leaves (fresh)

2 Tablespoons oil

Salt (optional, to taste)

Pepper (optional, to taste)

2 mini-loaves French bread (or Italian, cut into 1/2-inch diagonal slices)



Directions:

1. Preheat oven to 400 degrees F.
2. Combine tomatoes, garlic, onion, basil, and olive oil in a bowl. Season with salt and black pepper, to taste (optional). Set aside.
3. Arrange bread on a baking sheet in a single layer. Bake about 5 to 7 minutes until it begins to brown slightly.
4. Remove bread from oven and transfer to a serving platter.
5. Serve the tomato mixture in a bowl with a serving spoon and let everyone help themselves. Or place some on each slice of bread before serving.

Adapted from Veggie Bites, Jennifer Blazek, Dane County Extension

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