

COOKING MATTERS®



Bruschetta

Makinze Gore

This delicious Italian staple makes the perfect summer snack, or appetizer. Bruschetta is a brilliant and flavorful use of ripened tomatoes and truly shines when served on a slice of toasty garlic bread.

10 Servings | Contains Gluten

INGREDIENTS

- 4 Tbsp. olive oil
- 2 cloves garlic, minced
- 4 large tomatoes, diced
- 1/4 cup basil, roughly torn or chopped
- 1 tsp. salt
- 1 large baguette, cut into slices
- Olive oil, for brushing
- 2 cloves garlic, halved

DIRECTIONS

• Toast bread:

1. Preheat oven to 400°.
2. Brush bread on both sides lightly with oil and place on a large baking sheet. Toast bread until golden, 10 to 12 minutes, turning halfway through.
3. Let bread cool for 5 minutes, then rub tops of bread with halved garlic cloves.

• Marinate tomatoes:

1. In a large bowl, toss together tomatoes, basil, garlic, olive oil and salt.
2. Toss to combine. Let marinate for at least 30 minutes.
3. Spoon tomatoes on top of bread just before serving.

CHEF'S NOTES

- If you don't have baguette serve with any type of bread, pita chips, crackers etc.
- If you don't have fresh basil, you can use about 1 ½ Tbsp dried.