

Super Easy Bruschetta

With Hatch Spice Blend & Hatch Table Seasoning
Make about 8-10 (depending on how big the slices of bread are)



Inspired by Fresh Chile Cookin' Recipe Group Member Gloria Lee

Ingredients:

- 4-5 Roma Tomatoes, firm and dice, about ¼"
- 1 Garlic clove, minced
- ¼ cup Fresh Basil chopped
- ½ tsp Hatch Spice Blend
- ½ tsp Hatch Table Seasoning (to taste)
- 1 tbsp Red Wine Vinegar
- 2 tbsp Olive Oil
- ¼ cup Parmesan cheese, grated
- 1 Loaf Baguette

Instructions:

- In a medium bowl, toss and mix all ingredients except the baguette.
- Be sure all vegetables are evenly coated.
- Cover and set aside at room temperature for about an hour to allow flavors to blend.
- After an hour, drain excess juices. Should be moist but not watery!
- Slice and toast the baguette in
- Spread bruschetta on sliced, toasted baguette (optional, you can use some butter to add more flavor to that crust). Enjoy!