



**READY TO COOK**  
BY HARRIS FARM

# IMPERFECT TOMATOES AND BLACK OLIVE BRUSCHETTA



PREP  
**10 min**



COOK  
**5 min**



SERVES  
**4**

## INGREDIENTS:

- > 500g Imperfect Tomatoes
- > 4-6 Sourdough Bread Slices
- > 125g Pesto
- > ¼ Basil Bunch
- > 100g Pitted Kalamata Olives
- > 180g Bocconcini

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Olive Oil

# METHOD - GET COOKING!



1

Preheat the oven to 220°C.

Dice the tomatoes, chop the olives and tear the bocconcini into small pieces. Add ingredients with pesto into a bowl and season with salt and pepper.

2

Brush olive oil onto sourdough bread slices, place into preheated oven for 4 minutes until golden brown.

3

Add mixture to sourdough toast and garnish with some fresh basil. Serve at room temperature.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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