

Italian Bruschetta

Top toast with tomatoes and basil for a classic Italian appetizer.



Yield: 1-2 dozen bruschetta

Ingredients



½ baguette



1 Tbsp + 1 Tbsp
olive oil



1 clove
garlic



3 large
tomatoes



6 leaves
fresh basil



1 tsp balsamic
vinegar



½ tsp
kosher salt

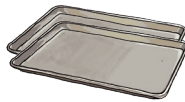
Tools



serrated knife



cutting board



2 baking sheets



pastry brush



measuring spoons



knife



medium bowl

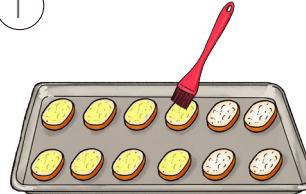


mixing spoon

Steps

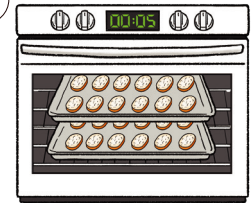
Before you begin: Preheat oven to 400°F.

1



Slice baguette into ¼-inch thick slices. Arrange on baking sheets. Brush bread with 1 Tbsp olive oil.

2



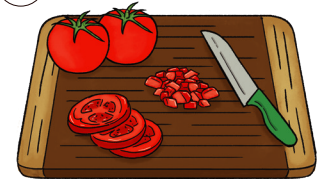
Bake 5-7 minutes, until edges are light golden.

3



Peel garlic clove, slice in half, and rub on toasted bread. Set aside.

4



Cut tomato in slices, then dice into small pieces. Add to medium bowl.

5



Finely mince basil. Add basil, balsamic vinegar, salt, and 1 Tbsp olive oil to tomatoes. Stir well.

6



Top each piece of toast with tomato mixture. TASTE & SHARE!