



Bruschetta Recipe

Ingredients:

- loaf French bread, cut into 1/4-inch slices
- 1 tablespoon extra-virgin olive oil
- 8 roma (plum) tomatoes, diced
- 1/3 cup chopped fresh basil
- 1 ounce Parmesan cheese, freshly grated
- 2 cloves garlic, minced
- 1 tablespoon good quality balsamic vinegar
- 2 teaspoons extra-virgin olive oil
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper



Directions:

- Preheat oven to 400 degrees F (200 degrees C). Brush bread slices on both sides lightly with 1 tablespoon oil and place on large baking sheet. Toast bread until golden, 5 to 10 minutes, turning halfway through.
- Meanwhile, toss together tomatoes, basil, Parmesan cheese, and garlic in a bowl. Mix in balsamic vinegar, 2 teaspoons olive oil, kosher salt, and pepper.
- Spoon tomato mixture onto toasted bread slices and serve immediately.

Serves 8

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