

Bruschetta

18 rounds



Ingredients

9 ounces tomatoes

3 garlic cloves, minced

5 basil leaves, chiffonade cut

1 tablespoon balsamic vinegar

3/4 teaspoon salt

large pinch pepper

18" baguette

3 tablespoon olive oil

3 tablespoon grated parmesan cheese

Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

Dice tomatoes and add to a bowl with garlic, basil, balsamic vinegar, salt and pepper. Let sit for 5 minutes to marinate.

In the meantime, thinly slice baguette into rounds, drizzle with olive oil and sprinkle with parmesan cheese. Toast in oven for 5 minutes until golden brown.

Spoon a tablespoon of Bruschetta tomato mixture over each piece of toast. Enjoy!

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