



4-6 servings

Tomato Bruschetta

INGREDIENTS

- 6 or 7 ripe plum or heirloom tomatoes (about 1 1/2 lbs)
- 2 cloves garlic, minced
- Salt and pepper to taste
- 1 Tbsp extra virgin olive oil
- 1 tsp vinegar
- 6 - 8 fresh basil leaves, chopped
- Optional: toasted bread, parmesan cheese

DIRECTIONS

1. Finely chop tomatoes and place in a large bowl.
2. Add minced garlic, olive oil, vinegar and basil leaves.
3. Season with salt and pepper to your liking.
4. Optional: sprinkle with parmesan cheese.

*If toasting bread for Bruschetta, preheat oven to 450°F. Slice bread and drizzle with olive oil. Place in oven and toast for 5-6 minutes or until lightly brown.



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