

TOMATO AND BASIL BRUCHETTA APPETIZER



Ingredients

- Small crusty baguette (about 12")
- 3 Roma tomatoes, diced
- 3-4 large basil leaves
- 1 Large or 2 small garlic cloves peeled and minced
- 1 Tbsp + 1 tsp olive oil divided
- 1 tsp balsamic vinegar
- 1/8 tsp salt
- Additional salt and pepper to taste



Instructions

- Preheat** oven to 400 degrees F.
- With the help of an adult, slice bread into 10-12 pieces about 1 inch thick
- Place sliced bread on a baking sheet and brush generously with 1 Tbsp of the olive oil
- Sprinkle bread with a small amount of salt and pepper to taste.
- Bake at 400 degrees for 10 minutes to toast bread and carefully remove from oven.

- In a nonreactive glass bowl, place diced tomatoes
- On a cutting board, stack basil leaves together and roll into a tube. Safely cut basil into thin strips while keeping basil rolled up as much as possible. Add to tomatoes.
- Peel and mince fresh garlic. Add to tomatoes and basil.
- To bowl, add 1 tsp olive oil, balsamic vinegar, salt and pepper to taste. Mix thoroughly.
- After toasted bread is slightly cooled on the baking sheet and is safe to touch, gently spoon about 1-2 teaspoons of tomato mixture on each piece of bread.
- Place baking sheet back in the oven to cook at 400 degrees an additional 10-12 minutes until tomatoes have slightly softened and the smell of tomato, basil and garlic has filled the room!
- Carefully remove from oven with the help of an adult and cool slightly before handling.
- Transfer to a plate to serve immediately. Makes 10-12 pieces of Bruchetta.