



## Tomato Basil Bruschetta

**Servings - 12**

**Prep + Cook Time— 20 minutes**

**Equipment Needed—** cutting board,  
baking sheet

### INGREDIENTS

- 8 tomatoes (ripe, Roma plum, chopped)
- 2 garlic clove (minced)
- 1/2 red onion (chopped)
- 6 basil leaves (fresh)
- 2 tablespoons extra virgin olive oil
- 2 mini French bread (or Italian) cut into 1/2 inch diagonal slices
- Salt and pepper for taste

### NUTRITIONAL INFORMATION

**Possible Allergens:** Gluten

**Health Benefits:** Low in fat and sodium

### INSTRUCTIONS

1. Preheat oven to 400 degrees Fahrenheit.
2. Combine tomatoes, garlic, onion, basil and olive oil in a bowl. Season with salt and freshly ground black pepper for taste (optional). Set aside.
3. Arrange bread on a baking sheet in a single layer. Bake about 5 to 7 minutes until it begins to brown slightly.
4. Remove bread from oven and transfer to a serving platter.
5. Serve the tomato mixture in a bowl with a serving spoon and let everyone help themselves. Or place some on each slice of bread before serving. If adding the tomato mixture yourself, add it at the last minute or the bread may become soggy.

### RECIPE SOURCE

<http://www.whatscooking.fns.usda.gov/>