

Tomato Basil Bruschetta

Makes 12 servings | Grains • Vegetables

Ingredients

- 8 tomatoes (ripe, Roma plum, chopped)
- 2 garlic cloves (minced)
- ½ red onion (chopped)
- 6 basil leaves (fresh)
- 2 Tablespoons olive oil
- Salt (optional, to taste)
- Pepper (optional, to taste)
- 1 loaf French bread (Italian or, cut into ½ inch diagonal slices)

Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. Preheat oven to 400 °F.
3. Combine tomatoes, garlic, onion, basil, and olive oil in a bowl. Season with salt and freshly ground black pepper, to taste (optional). Set aside.
4. Arrange bread on a baking sheet in a single layer. Bake about 5 – 7 minutes until it begins to brown slightly.
5. Remove bread from oven and transfer to a serving platter.
6. 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.



Extension



Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your local CNP educator.

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