



# Tomato Basil Bruschetta

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 10 minutes

Total Time: 25 minutes

## Ingredients

### Tomato Topping:

- 8 roma tomatoes, seeded and diced
- 1/2 cup chopped fresh basil leaves plus more for garnish
- 3 minced garlic cloves
- 1 tbsp balsamic vinegar
- 3 tbsp extra virgin olive oil
- 1 tsp salt
- 1/4 tsp black pepper

### Bruschetta:

- 1 French baguette, sliced into 1-inch thick pieces on a deep bias
- 1/4 cup extra virgin olive oil
- 2 tbsp unsalted butter melted and cooled
- salt and pepper to taste

## Instructions

### Tomato Topping:

Combine all tomato topping ingredients into a mixing bowl and fold together. Set aside and allow mixture to marinate for 30 minutes.

### Bruschetta:

Preheat oven to 350°F. Brush a baking sheet with 1 tablespoon oil and set aside.

Stir together remaining oil and melted butter. Brush each slice of baguette with the butter and oil mixture on both sides. Bake bruschetta for 6 minutes. Flip and continue to bake for an additional 4 minutes. Remove from oven and cool.

### Assembly:

Top each piece of bruschetta with a couple spoonfuls of the tomato mixture, top with basil leaves and serve.

### Chef's Notes:

**Make Ahead Instructions:** Bruschetta can be made up to 2 days ahead of time. Just bake and cool completely. Then store in an airtight container until ready to use. When ready to use, just refresh in a 350°F oven for 2 to 3 minutes to rewarm.

While it's best to make the tomato topping fresh, it can be made up to 2 days ahead of time and stored in an airtight container in the refrigerator. Just omit the basil until 30 minutes before serving, gently fold in until fully combined.