



Serving Size: 6

BruschetTasti

Ingredients

- 6-8 Tasti-Lee tomatoes
- 1 French baguette
- 3-4 Tbsp. extra virgin olive oil
- 15 basil leaves
- 3 cloves garlic, minced
- 1/2 Tbsp. sea salt
- 1 Tbsp. fresh ground black pepper

Directions

1. Peel, crush, then mince garlic cloves, set aside.
2. Chop tomatoes into 1/4" chunks, set aside.
3. Roll basil leaves & cut, set aside.
4. Put garlic, tomatoes, & basil in a bowl. Add olive oil & mix.
5. Season with salt & pepper. Mix again, set aside.
6. Preheat oven to 375°F.
7. Slice baguette in 1/4"-1/2" thick slices & place onto a baking sheet.
8. Place in oven for 2-3 minutes, or until slightly crisp.
9. Remove bread from oven.
10. Transfer bowl of tomato & basil into a pan & heat on stove on high for 2-3 minutes. Remove from heat.
11. Spoon generous amount of bruschetta onto each slice of bread & serve.