

Delish Bruschetta Recipe Print-Out



Bruschetta With Tomato and Basil

Servings: 3-4 | Time: 15 minutes | Difficulty: Easy

Ingredients:

- 1 Package Cherry Tomatoes or 2-3 Roma Tomatoes
- 15 Fresh Basil Leaves
- 1 Large Clove of Garlic, keep whole
- *optional* - 1 large clove of garlic, minced
- Extra Virgin Olive Oil
- Kosher Salt and Ground Black Pepper to taste
- 1 Baguette
- 1/2 cup Freshly Grated Parmesan cheese

Instructions:

1. Heat broiler on high.
2. Slice the baguette at an angle and lay slices on a baking sheet. Rub each slice with a clove of garlic, brush with olive oil and top with grated Parmesan.
3. Broil in oven until the bread just starts to brown. Make sure to watch this closely so the bread doesn't burn.
4. While the bread is in the oven cut the cherry tomatoes in half and place into a medium size bowl. Add a few drizzles of olive oil, minced garlic (optional), thinly sliced basil leaves, kosher salt and ground black pepper to taste.
5. Toss loosely together and serve and toasted baguette