

Bruschetta

Ingredients

- 3/4+ pounds tomatoes, chopped
- 3 cloves minced garlic
- 3 tbsp. extra-virgin olive oil
- 1-1.5 tbsp. good balsamic vinegar
- 1/4 cup fresh basil, stems removed and chopped small
- 1/4 tsp. salt or to taste
- 1/2 tsp. ground black pepper
- Baguette, cut into thin slices (alternately, serve the bruschetta with a cooked grain, like quinoa)
- Parmesan cheese to taste (optional)

Directions

- Combine the tomatoes, garlic, oil, vinegar, basil, salt, and pepper. Allow the mixture to sit for at least 10 minutes, ideally longer.
- If serving with baguette -
 - Optionally, if you are feeling inspired, rub each slice of baguette with a clove of garlic and brush with oil.
 - Lay out the slices of baguette on a baking sheet and top with grated Parmesan cheese.
 - Broil the bread and cheese (or bake on high heat) for 2-3 minutes, or until toasted and melted.
 - Serve the bread with the bruschetta topping.
- If serving with a cooked grain like quinoa, just top the cooked grain with the bruschetta mixture!