

New Jersey

Tomato Basil Bruschetta

Featured Food: Tomatoes

Makes: 12 servings

Ingredients

- 8 tomatoes, ripe, chopped? (Roma plum)
- 2 cloves garlic, minced
- ½ large onion, chopped
- 6 basil leaves, fresh
- 2 tablespoons olive oil
- salt and black pepper to taste
- 2 French bread baguettes, cut into ½ inch diagonal slices (or Italian bread)



Directions

1. Preheat oven to 400°F.
2. Combine tomatoes, garlic, onion, basil, and olive oil in a bowl. Season with salt and freshly ground black pepper, to taste. Set aside.
3. Arrange bread on a baking sheet in a single layer. Bake about 5-7 minutes until it begins to brown slightly.
4. Remove bread from oven and transfer to a serving platter.
5. 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.

Recipe from: *Healthy Eating Recipes*, University of Nebraska Cooperative Extension, adapted by the USDA Food and Nutrition Administration.

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