

# Bruschetta

Prep Time: 15 Minutes

## Bruschetta Recipe:

3 medium tomatoes, very ripe

1 bunch fresh basil, chopped (about 3/4 cup)

2 tsp extra virgin olive oil

2 cloves garlic

6 slices Italian bread, preferably coarse, country style bread, cut into thick slices

Salt and pepper to taste

## Instructions:

Chop tomatoes into small pieces. Allow to rest for a few minutes; combine with chopped basil and olive oil in a small bowl.

Meanwhile prepare the toasts. Peel the garlic cloves and cut in half. Toast the bread either under the broiler, over a grill, or in a toaster.

Rub the toasts with the cut side of the garlic, so that each piece is fragrant with garlic. Place 3 Tbsp of the tomato mixture on each toast. (The amount will vary depending on how big the tomatoes are and personal taste.) Place all six slices of the bruschetta on a serving dish and serve as an appetizer.

We get our produce from:



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