Garlic Tomato   
Bruschetta

From: Alison Mann Prep Time: 30, plus chill-

Serves: 2-4 ing

Cook Time: 10

1. In a medium bowl combine oil, garlic and a pinch of   
 salt.

2. Add tomatoes and toss gently. Sprinkle with cheese   
 and basil then refrigerate for at least 1 hour.

3. Pull tomato mixture from refrigerator.

4. Turn on broiler.

5. Slice baguette into 1/2 slices and place on baking   
 sheet. Toast under broiler until lightly browned on

one side then flip if necessary for even brown on both sides.

6. Top with tomato mixture and serve immediately.

Notes

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Ingredients

1/8 Cup EVOO

2 Tbs Basil, Chiffonade 2-3 Garlic Cloves

4 oz Compari or Grape Tomatoes 1/2 Baguette

Grated Parmesan Cheese   
Salt and Pepper to taste