

Cherry Tomato Bruschetta

SERVINGS
5

PREP TIME
10 MIN

COOK TIME
5 MIN

TOTAL TIME
15 MIN

Juicy cherry tomatoes, fresh basil, and a hint of balsamic piled onto crispy, golden baguette slices. Simple, fresh, and ready in minutes - a classic appetizer easy to make and to devour.



ORGANIZING
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Ingredients

Directions

1

- 1 Pint Cherry Tomatoes
- 2 tbsp Basil Leaves

■ Halve or quarter the cherry tomatoes and gently chiffonade the basil leaves into thin ribbons.

2

- 2 tbsp Extra Virgin Olive Oil
- 1 tbsp Minced Garlic
- 1 tsp Balsamic Vinegar

■ Whisk together olive oil, garlic, and balsamic vinegar in a medium bowl.
■ Add the tomatoes and basil and stir until evenly coated.

3

- Salt to Taste
- Pepper to Taste

■ Season with salt and pepper to taste and let the mixture marinate while you prepare the bread.

4

- 1 Baguette
- 2 tbsp Extra Virgin Olive Oil
(additional)

■ Preheat broiler.
■ Slice baguette on an angle (bias) into ½ inch thick slices (about 20 slices).
■ Place slices on a baking sheet and lightly brush with olive oil.
■ Toast under broiler until lightly golden, about 2 to 3 minutes.
■ Remove from oven.

5

OPTIONAL TO SERVE:

- Dairy Free Parmesan Cheese
- Drizzle of Balsamic Glaze
- Additional Basil Leaves

■ Optional: Sprinkle with dairy-free parmesan cheese, drizzle with balsamic glaze, and garnish with fresh basil ribbons.