



## GARDEN FRESH RECIPES

BY SAFER BRAND

# Bruschetta

### WHAT TO PLANT

- Tomatoes
- Basil
- Garlic

### INGREDIENTS

- 2 lb ripe tomatoes (we like Roma!)
- 2 cloves garlic, minced
- 1 clove of garlic, whole
- 1/4 cup basil, chopped
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 baguette, sliced 1 1/2" thick
- salt and pepper to taste

**PREPARATION: 15 MINUTES**

**COOKING: 15 MINUTES**

**READY IN: 30 MINUTES**

### DIRECTIONS

1. Dice tomatoes into small, bite-sized pieces and lightly drain.
2. In a medium bowl, mix together diced tomatoes, minced garlic, basil, and balsamic vinegar. Salt and pepper to taste. Let stand for up to 1 hour.
3. Slice bread and brush olive oil onto both sides.
4. Place on a baking sheet and bake slices for 10 minutes at 350 degrees Fahrenheit. Then, flip slices and bake for 5 minutes or until golden brown on both sides.
5. Slice the tip off of the remaining garlic clove and rub it on the top of the toasted bread slices.
6. Spoon the tomato mixture on the slices and garnish with additional basil.