

Peach and Tomato Bruschetta

Makes 8 Servings



3 peaches pitted and chopped
3 tomatoes chopped
2 garlic cloves minced
3 tablespoons fresh basil chopped

1 tablespoon olive oil
salt and pepper to taste
1 baguette cut into 1/2-inch slices

In a bowl combine peaches, tomatoes, garlic, fresh basil, olive oil, salt, and pepper.

Place slices of baguette on a baking tray lined with parchment paper. Brush the tops of the baguette slices with olive oil. Place into a 350°F oven for 10-15 minutes until the baguette slices are toasted.

Top each baguette slice with the peach and tomato mixture.

Serve