

Bruschetta



Servings: 10

4 tomatoes, finely chopped
1/2 teaspoon salt
2 garlic cloves, minced
1/4 cup basil, thinly sliced
1/4 cup olive oil
2 tablespoons balsamic vinegar
1 baguette, sliced

Set a large colander over a bowl. Add tomatoes and toss with salt. Let sit for 5 minutes then transfer the tomatoes to a large bowl.

Add garlic, basil, olive oil, and balsamic vinegar. Toss to combine. Let marinate for 30 minutes.

Brush the slices of baguette with olive oil and place on to a baking sheet. Place into a 400°F oven for 10-15 minutes or until golden brown turning halfway through.

Arrange the baguette on a platter and top with the bruschetta mixture.

Serve

Per Serving (excluding unknown items): 60 Calories; 6g Fat (79.6% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 119mg Sodium; 2g Total Sugars; 0mcg Vitamin D; 8mg Calcium; trace Iron; 124mg Potassium; 14mg Phosphorus.
Exchanges: .