

Italian Bruschetta



Ingredients

- 1 loaf French bread, cut into ¼-inch slices
- 1 tablespoon extra-virgin olive oil
- 8 roma (plum) tomatoes, diced
- ⅓ cup chopped fresh basil
- 1 ounce Parmesan cheese, freshly grated
- 2 cloves garlic, minced
- 1 tablespoon good quality balsamic vinegar
- 2 teaspoons extra-virgin olive oil
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

Directions

1. Gather all ingredients.
2. Preheat the oven to 400 degrees F (200 degrees C).
3. Brush bread slices on both sides lightly with 1 tablespoon oil and place on large baking sheet. Toast bread until golden, about 5 to 10 minutes, turning halfway through.
4. Meanwhile, toss together tomatoes, basil, Parmesan cheese, and garlic in a bowl.
5. Mix in balsamic vinegar, 2 teaspoons olive oil, kosher salt, and pepper
6. Spoon tomato mixture onto toasted bread slices.
7. Serve immediately and enjoy!